



DESSERTS

WHITE CHOCOLATE PARFAIT

9.50

Rhubarb | Miso Fudge | Grapefruit Gel

SNICKERS

10.50

Chocolate | Milk Biscuit | Nougat | Dulce Ice Cream

PARIS-BREST

8.50

Praline Mousse | Banana Ice Cream | Wood-Cooked Banana Caramel

ZERO WASTE MANDARIN CHEESECAKE

8.50

Biscuit Base | Vanilla Cream Cheese | Mandarin Sorbet

CHEESE & HONEY

10.00

Honey Tart | Luna Goats' Cheese | Spiced Tomato Chutney

DESSERT COCKTAILS

Strawberry Cheesecake

Ciroc Vodka | Digestive Biscuit
Coconut Milk Strawberry
Reconstructed Lemon Juice | Gomme
11.50

Red Velvet Goblet

Tanqueray Gin | Cointreau
Reconstructed Lemon Juice
Gomme | Raspberry Espuma
10.50

DESSERT WINE

Cyprés de Climens, Sauternes-Barsac

Sauternes, France, 2016
19.50

Sauska, Tokaji Aszu 5 Puttonyos

Tokaji, Hungary, 2017
21.50

PORT

Graham's, 10 year old Tawny Port

Douro, Portugal, NV
10.50

Quinta do Crasto, Vintage Port

Douro, Portugal, 2017
13.50

Please be advised that all our food is prepared in an environment where allergens are present. We will take every precaution when preparing your food, but there is a risk of potential cross-contamination of allergens. Please let us know if you have any allergies or intolerances including those additional to the core 14. We are happy to provide you with any allergen information you need. All prices include VAT and a discretionary 13.5% service charge will be added to your bill.



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INFORMATION**
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