



## DESSERTS

Vanilla rice pudding mousse, Amaretto, malt ice cream	13.50
<i>Chenin Blanc, Late Harvest, Nelson Family, Paarl, South Africa 2018</i>	13.00
Warm Provençal apricot clafoutis, vanilla ice cream	15.00
<i>Sauternes, Chateau Briatte, Bordeaux, France, 2020</i>	14.00
Orange, lemon and yuzu biscuit	13.00
<i>Riesling, Sweet Agnes, Seifried, Nelson, New Zealand, 2019</i>	12.00
Clos Maggiore 70% Nicaraguan chocolate soufflé, Jersey milk ice cream	16.50
<i>(Please allow 15 mins)</i>	
<i>Sercial, 10 years, Henriques &amp; Henriques, Madeira, Portugal, NV</i>	13.50
Salad of English summer berries, raspberry sorbet, lavender shortbread	15.50
<i>Moscato d'Asti, Antonio &amp; Raimondo, Piedmont, Italy, 2022</i>	9.50

### CHEESE

Selection of English and European artisan cheeses served with sour cherry & currant fruit bread, buttermilk seeded crackers

3 choices 12.00 per person

5 choices 15.00 per person

### COFFEE

Unlimited Miscela Evoluzione 100% Arabica coffee served with a selection of homemade petit fours at 7.40 per person

Clos Maggiore handmade chocolates (20 pieces) in a special presentation box	25.00
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*Please speak to a member of staff before ordering if you have any allergies or intolerances.  
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*