



Desserts

Pomme verte 12.50

Granny Smith apple parfait

Mount Horrock s, "Cordon Cut" Riesling 2024. Australia 20.00

Fondant au chocolat noir 12.00

Warm dark chocolate fondant, pistachio ice cream

Mas Mudigliza, Maury Grenat, Vin Doux Naturel 2018. France 10.50

Crème brûlée 10.00

Vanilla crème brûlée, lemon madeleines

Disznókő, Dorgó Vineyard, "Édes Szamorodni" Tokaji 2018. Hungary 13.00

Tarte figue 13.00

Traditional fig and almond tartlet, fig sorbet

Graham's, 10 Year Tawny. Portugal 10.00

Poire 12.00

Poached Williams pear, salted caramel parfait

Dom. de la Chataigneraie, Vouvray moelleux Saint Martin 2009. France 11.00

Tarte au citron 12.00

Classic baked lemon tart, meringue, raspberry and lychee sorbet

Château Roumieu, Sauternes 2019. France 12.00

Fraicheur d'ananas 11.00 vegan on request

Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet

Domaine des Baumard, Carte d'Or, Côteaux du Layon, 2023. France 10.50

Café gourmand 12.00

Coffee of your choice with three different mini desserts

Glaces et sorbets - per scoop 4.50 V/Vg

Homemade ice cream Homemade sorbet

Sélection de fromages 23.00

Beillevaire French farmhouse cheeses, Williams pear chutney

Please note our petit fours contains approx. 50 kcal per serving

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Cheese plate containing a selection of pasteurised and unpasteurised cheeses. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Cheese plate containing a selection of pasteurised and unpasteurised cheeses. V- Vegetarian, VG- Vegan, H- Halal. Adults need around 2000 kcal a day. Calorie information are available on request. A discretionary 15.00% service charge will be added to your bill. All prices include VAT.

A cover charge of 2.00 per person will be added to your bill



Sweet Wines By the Glass

100 ml

Domaine des Baumard, Carte d'Or, Côteaux du Layon, 2023. <i>France</i>	10.50
Dom. de la Chataigneraie, Vouvray moelleux Saint Martin 2009. <i>France</i>	11.00
Château Roumieu, Sauternes 2019. <i>France</i>	12.00
Disznókő, Dorgó Vineyard, "Édes Szamorodni" Tokaji 2018. <i>Hungary</i>	13.00
Mount Horrock s, "Cordon Cut" Riesling 2024. <i>Australia</i>	20.00
Fattoria dei Barbi, Vin Santo 2015. <i>Italy</i>	22.50

12 ml

Disznókő, Dorgó Vineyard, "Eszencia" Tokaji 2007. <i>Hungary</i>	10.50
<i>Served on a Crystal Angel Spoon, a lifting way to present a divine essence</i>	

Fortified Wines By the Glass

100 ml

Graham's, Late Bottle Vintage, 2018. <i>Portugal</i>	8.50
Graham's, Six Grapes. <i>Portugal</i>	9.00
Graham's, 10 Year Tawny. <i>Portugal</i>	10.00
Mas Mudigliza, Maury Grenat, Vin Doux Naturel 2018. <i>France</i>	10.50
Château Lerys, Muscat de Rivesaltes NV. <i>France</i>	11.00
Graham's, "Quinta dos Malvedos" Vintage 2012. <i>Portugal</i>	12.00
Chambers, "Rosewood Vineyards" Muscat NV. <i>Australia</i>	12.00
Blandy's Malmsey, 10 Years Old. <i>Portugal</i>	13.00
Dow's, "Quinta do Bomfim" Vintage 2013. <i>Portugal</i>	14.00

Create your personal Sweet Wine Flight by choosing three 50ml wines from the list above

Digestifs and After Dinner

Cognac, Armagnac & Calvados	50 ml
Dartigalongue Bas Armagnac XO, France, 40%	17.50
Dupont Pays d'Auge, France, 42%	15.00
Courvoisier XO Cognac, France, 40%	38.50

Whisky	50ml
The Dalmore 12 years old	14.50
Highland Park 18 years old	29.50
Macallan 15 years old Double Cask	40.00