

D E S S E R T S

P U D D I N G S & P A I R I N G S

Soft Meringue, Cherry, Kirsch	9.50
2017 Passito Liguoroso Di Pantelleria Pellegrino	10.50
Damson Sorbet & Spiced Plum Cake	9.50
2011 Chateau Laville Jean-Christoph Barbe - Sauternes	15.00
Roasted White Peach, Hazelnut Crumble, Ricotta & Lemon	9.50
2016 Royal Tokaji, Late Harvest	12.50
Brioche & Raspberry Bread and Butter Pudding	9.50
N.V. Moutard Rosé Père et Fils Prestige Brut	16.75
Affogato, Ristretto, Vanilla Ice Cream, Amaretti Biscuit	9.50
Negroni Spritz	16.00
Crème Brûlée	9.50
2014 Gaillac Renaissance, Domain Rotier - Gaillac	14.50
Chocolate Mousse, Fig, Hazelnut, Salted Caramel Cream	9.50
2013 Barros LBV	12.00

C H E E S E S

Port

Barros 2013 LBV - Portugal	12.00
Colheita 1996 Vintage Barros – Portugal	15.00
Banyuls Soaked Crozier Blue	9.00
Gubbeen	9.00
Colston Bassett Stilton	9.50
Montgomery Cheddar	9.00
Oyster Stout Rarebit	8.50
Wigmore	9.00
Dorstone	9.00
Selection of Five Cheeses	14.50

For food allergies and intolerances please alert your server. A discretionary 12.5% service charge will be added to your bill. Cover charge £2.00pp.
Prices VAT inclusive.