



Desserts

Brown Sugar Meringue Cobnut, Fennel & Lime Curd	9.00
<i>2013 Château Laville Jean-Christophe Barbe – Sauternes, France – 75 cl</i>	15.00
Popcorn Caramel Burnt Almond Ice Cream	8.75
<i>Barros Colheita 1996 Vintage – Portugal 75cl</i>	15.00
Craquelin Choux Hazelnut Praline	9.75
<i>2017 Passito Liquoroso Di Pantelleria - Pellegrino, Italy – 50 cl</i>	10.50
Baked Cheesecake Spiced Plums	9.00
<i>2015 Gaillac Renaissance, Domaine Rotier – Gaillac, France – 50 cl</i>	14.50
Rice Pudding Brûlée Stem Ginger	8.75
<i>2017 Passito Liquoroso Di Pantelleria - Pellegrino, Italy – 50 cl</i>	10.50
Apple Charlotte Calvados Cream	8.95
<i>2016 Grand Constance Groot Constance – Constantia, South Africa – 50cl</i>	22.50
C H E E S E	
Banyuls Soaked Crozier Blue Fig Compoté & Wheaten Bread Crisp	13.50
<i>Barros LBV 2015 – Portugal 75cl</i>	12.00
Montgomery Cheddar Spiced Pear & Raisin, Housemade Oat Cakes	12.75
Wigmore Walnut, Apple & Celery	13.75
<i>Barros Colheita 1996 Vintage – Portugal 75cl</i>	15.00

For food allergies and intolerances please alert your server.

A discretionary 13.50% service charge will be added to your bill. Prices are VAT inclusive.