



Desserts

Brown Sugar & Cobnut Meringue	13.50
Fennel, Apple & Lime Curd	
<i>2017 Domaine Laguilhon Doux Cave de Gran - Jurançon, France - 75ml</i>	11.50
Blackberry & Damson Soup	11.50
Buttermilk Sorbet, Walnut Crumble	
<i>N.V. Paul Déthune Ambonnay Grand Cru Brut - 125ml</i>	19.50
Craquelin Choux	12.00
Hazelnut Praline	
<i>2016 Château Laville, Jean-Christophe Barbe – Sauternes, France - 75ml</i>	15.00
Wye Valley Raspberries	13.75
Vanilla Creme Semolina, Poppy Seed Macaron	
<i>2016 Rathfinny Blanc de Noir – Sussex, England - 125ml</i>	18.50
Bitter Chocolate Mousse & Gold Leaf	21.50
Turkish Fig & Hazelnuts	
<i>1996 Barros Colbeita – Douro, Portugal 75ml</i>	15.00
Popcorn Caramel	10.50
Burnt Almond Ice Cream	
<i>2016 Grand Constance Groot Constance – Wester Cape, South Africa – 50ml</i>	23.00

C H E E S E

Colston Bassett Stilton	14.50
Port Wine Syrup	
<i>2015 Barros LBV – Douro, Portugal 75ml</i>	12.00
Banyuls-Soaked Crozier Blue	13.50
Walnut, Apple & Wheaten Bread Crisp	
<i>2015 Banyuls, Gérard Bertrand – Languedoc, France 75ml</i>	12.00
Montgomery Cheddar	14.00
Spiced Pear & Raisin, Homemade Oat Cakes	
<i>PX El Candado, Valdespino – Jerez, Spain 75ml</i>	10.00
Baron Bigod	13.50
Gooseberry & Sourdough Crisp	
<i>1996 Barros Colbeita – Douro, Portugal 75ml</i>	15.00

For food allergies and intolerances please alert your server.

A discretionary 15% service charge will be added to your bill. Prices are VAT inclusive.