



Desserts

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| Brown Sugar & Hazelnut Meringue | 13.50 |
| Fennel, Apple & Lime Curd | |
| <i>2018 Domaine Laguilhon Doux Cave de Gran - Jurançon, France - 75ml</i> | 11.50 |
| Crème Caramel | 12.50 |
| Prunes in Armagnac | |
| <i>2017 Château Laville, Jean-Christophe Barbe – Sauternes, France - 75ml</i> | 15.00 |
| Craquelin Choux | 12.00 |
| Hazelnut Praline | |
| <i>2020 Passito Liquoroso di Pantelleria, Cantine Pellegrino - Sicily, Italy - 50cl</i> | 10.50 |
| Spice Cake Meyer Lemon Curd | 13.75 |
| Blood Orange & Wild Thyme Honey | |
| <i>N.V. Yuzu Sake, Keigetsu – Kochi, Japan 50 cl</i> | 14.00 |
| Bitter Chocolate Mousse & Gold Leaf | 21.50 |
| Roasted Pear & Hazelnuts | |
| <i>2016 Giovanni Allegrini Recioto Classico – Veneto, Italy 75ml</i> | 21.00 |
| 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

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|---|-------|
| 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>N.V. Sandeman 10 Years Old Tawny - Douro Valley, Portugal 75ml</i> | 12.50 |
| Baron Bigod Winter Truffle | 27.00 |
| Quince & Sour Dough | |
| <i>1996 Barros Colheita – Douro Valley, 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.