

D E S S E R T

Kentish Strawberry & Soft Meringue	13.50
Lemon Curd Cream	
<i>N.V Nyetimber Cuvee Cherie Demi-Sec, Sussex, England 125ml</i>	21.00
Crème Caramel	12.50
Sauternes Poached Apricot	
<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 50ml</i>	10.50
Raspberry, Vanilla, White Peach	13.00
White Chocolate, Almond	
<i>N.V. Yuzu Sake, Keigetsu, Kochi, Japan 50ml</i>	14.00
Black Cherry Bitter Chocolate Mousse	21.50
Gold Leaf & Amaretto	
<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, Western 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 Cashel Blue	13.50
Walnut & Apple	
<i>PX El Candado, Valdespino, Jerez, Spain 75ml</i>	10.05
Montgomery Cheddar	14.00
Spiced Pear & Raisin	
<i>N.V. Sandeman 10 Years Old Tawny, Douro Valley, Portugal 75ml</i>	12.50
Baron Bigod	14.50
Gooseberry & Sourdough	
<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.*