



Desserts

Parfait marron 9.50

Chestnut and Martinique dark rum parfait, warm chocolate sauce
Vin Santo, Fattoria dei Barbi 2011. Italy 19.00

Pomme 10.00

Caramelised apple, cinnamon and ginger bread mousse, salted caramel
Nyetimber, "Cuvée Chérie" Demi-sec, NV. England 16.00

Macaron 8.00

Selection of seven macaroons

Tarte Tatin (please allow 20 minutes) 8.50

Caramelised warm apple tart, crème fraîche or vanilla ice cream
Mount Horrocks, "Cordon Cut" Riesling 2017. Australia 20.00

Tarte aux figues 9.50

Baked fig and almond tart, Port and balsamic sorbet
Quady, "Elysium" Black Muscat 2012, USA 14.00

Fondant au chocolat noir 9.00

Warm dark chocolate fondant, pistachio ice cream
Graham's, Quinta dos Malvedos Vintage, 2004. Portugal 12.00

Croquant noisettes 9.50

Crunchy hazelnut bavaois, caramelised praline, ice cream
Graham's, 10 Year Tawny. Portugal 10.00

Fraicheur d'ananas 8.50

Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet
Château Lerys, Muscat de Rivesaltes, NV. France 10.00

Glaces et sorbets 3.50

Homemade ice cream and sorbets per scoop

Sélection de fromages 16.00

Beillevaire French farmhouse cheeses, Williams pear chutney

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurised cheese may increase your risk of foodborne illness.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT



Sweet Wines

	100ml
Château Lerys, Muscat de Rivesaltes NV <i>France</i>	10.00
Château Roumieu, Sauternes 2015. <i>France</i>	10.50
Dorgó, “Édes Szamorodni” Tokaji 2015. <i>Hungary</i>	13.00
Fattoria dei Barbi, Vin Santo 2011. <i>Italy</i>	19.00
Mount Horrocks, “Cordon Cut” Riesling 2018. <i>Australia</i>	20.00
Royal Tokaji, “5 Puttonyos Blue Label” Tokaji Aszú 2013. <i>Hungary</i>	23.00

Fortified Wines

	100ml
Graham’s, Late bottle vintage, 2013. <i>Porto, Portugal</i>	8.00
Graham’s, 10 Year Tawny. <i>Porto, Portugal</i>	10.00
Chambers, “Rosewood Vineyards”Muscat NV. <i>Victoria, Australia</i>	12.00
Graham’s, Quinta dos Malvedos Vintage, 2004. <i>Porto, Portugal</i>	12.00
Quady, “Elysium” Black Muscat 2012. <i>U.S.A.</i>	14.00
Dow’s, Quinta Do Bomfim Vintage, 2006. <i>Porto, Portugal</i>	14.00
Cossart Gordon, Bual 1987. <i>Madeira, Portugal</i>	45.00
Leacocks, Verdelho 1973. <i>Madeira, Portugal</i>	53.00
Blandy’s, Malmsey 1988. <i>Madeira, Portugal</i>	64.00
Cossart Gordon, Sercial 1960. <i>Madeira, Portugal</i>	70.00

Digestifs and after dinner cocktails

Cognac & Brandy	50ml
Hennessy, VS	10.50
Dupont, Calvados, VSOP.....	14.50
Darroze, Les Grands Assemblages 8 years Armagnac	18.00
Hennessy, XO	28.00

Whisky	50ml
Jura Prophecy.....	14.00
Mortlach 1990 sherry cask.....	25.00
Caol Ila, Distillers Edition 2002.....	28.00

Cocktails	50ml
Irish coffee	13.00
Espresso Martini	13.00
Old Fashioned	13.00

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