Desserts

Pomme 10.00
Caramelised apple, cinnamon and gingerbread mousse, salted caramel
Nyetimber, "Cuvée Chérie" Demi-sec, NV. England 16.00

Tarte Bourdaloue 8.50
Almond and pear tart, orange marmalade, dark chocolate mousse
Giesen, Sauvignon Blanc Late Harvest 2013. New Zealand 17.00

Mont-Blanc 9.00
Chestnut cream, milk chocolate ganache, vanilla Chantilly, meringue, hot chocolate sauce
Dorgó, "Édes Szamorodni" Tokaji 2015. Hungary 13.00

Fondant au chocolat noir 9.00
Warm dark chocolate fondant, pistachio ice cream
Dow's, Quinta Do Bomfim Vintage, 2006. Porto, Portugal 14.00

Omelette Norvégienne 8.50
Baked Alaska, lemon curd, raspberry sorbet, Grand-Marnier
Mount Horrocks, "Cordon Cut" Riesling 2018. Australia 20.00

Brownie 9.00 VG
Warm dark chocolate brownie, salt caramel ice cream
Graham's, Late bottle vintage, 2013. *Porto, Portugal* 8.00

Glaces et sorbets 3.50
Homemade ice cream and sorbets per scoop

Sélection de fromages 16.00
Beillevaire French farmhouse cheeses, Williams pear chutney

VG: Vegan dish

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 *France*	10.00
Château Roumieu, Sauternes 2016. *France*	10.50
Dorgó, "Édes Szamorodni" Tokaji 2015. *Hungary*	13.00
Dom. de Bablut, Coteaux de l'Aubance 2010. *France*	14.00
Giesen, Sauvignon Blanc Late Harvest 2013. *New Zealand*	17.00
Fattoria dei Barbi, Vin Santo 2011.*Italy*	19.00
Mount Horrocks, "Cordon Cut" Riesling 2018. *Australia*	20.00
Royal Tokaji, "5 Puttonyos Blue Label" Tokaji Aszú 2013. *Hungary*	23.00

Fortified Wines

	100ml
Graham's, Late bottle vintage, 2013. *Porto, Portugal*	8.00
Graham's, 10 Year Tawny. *Porto, Portugal*	10.00
Chambers, "Rosewood Vineyards"Muscat NV. *Victoria, Australia*	12.00
Graham's, Quinta dos Malvedos Vintage, 2004. *Porto, Portugal*	12.00
Quady, "Elysium" Black Muscat 2016.*U.S.A*	14.00
Dow's, Quinta Do Bomfim Vintage, 2006. *Porto, Portugal*	14.00

Digestifs - After Dinner Cocktails

Cognac & Brandy	**50ml**
Rémy Martin VSOP	11.50
Dupont Calvados, VSOP	14.50
Darroze, Les Grands Assemblages 8 years Armagnac	18.00
Hennessy, XO	28.50
Whisky	**50ml**
Clynelish Distillers Edition 1997	22.00
Glen Spey 1989, 21 year old	25.25
Glenfarcas 1989 The Family Casks, Sherry Butts	38.00
Cocktails	**50ml**
Irish coffee	13.00
Belvedere Espresso Martini	13.50
Michter's Old Fashioned (Rye or Bourbon)	15.50

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