



Desserts

Pamplemousse v 9.00

Confit orange cake, bergamot mousse, roasted hazelnuts, grapefruit sorbet
Dom. des Forges, "Chaume", Coteaux du Layon 1^{er} Cru 2017. France 8.00

Pomme v 10.00

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

Fraise v 9.00

English strawberry salad, vanilla panna cotta, crumble, lime and mint sorbet
Taittinger, "Nocturne" Sec NV. France 17.00

Fondant au chocolat noir v 9.00

Warm dark chocolate fondant, pistachio ice cream
Krohn, Late bottle vintage, 2015. Portugal 8.00

Tarte au citron v 9.50

Classic baked lemon tart, meringue, raspberry and lychee sorbet
Dorgó, "Édes Szamorodni", Tokaji 2017. Hungary 13.00

Fraicheur d'ananas vg 8.50

Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet
Château Lerys, Muscat de Rivesaltes. France NV10.00

Cerise v 9.00

Warm cherry clafoutis, crème fraiche or vanilla ice cream
The Liberator, "Napoleon Bona Part Two" Muscat 2018. South Africa 15.00

Glaces v 3.50

Homemade ice cream and sorbets per scoop

Sorbets vg 3.50

Homemade ice cream and sorbets per scoop

Sélection de fromages v 16.00

Beillevaire French farmhouse cheeses, Williams pear chutney

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

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



Sweet Wines

	100ml
Dom. des Forges, “Chaume”, Coteaux du Layon 1 ^{er} Cru 2017. <i>France</i>	8.00
Château Roumieu, Sauternes 2016. <i>France</i>	10.50
Dorgó, “Édes Szamorodni” Tokaji 2017. <i>Hungary</i>	13.00
Dom. de Bablut, Coteaux de l’Aubance 2010. <i>France</i>	14.00
The Liberator, “Napoleon Bona Part Two” Muscat 2018. <i>South Africa</i>	15.00
Fattoria dei Barbi, Vin Santo 2012. <i>Italy</i>	19.00
Mount Horrocks, “Cordon Cut” Riesling 2019. <i>Australia</i>	20.00

Fortified Wines

	100ml
Krohn, Late bottle vintage, 2015. <i>Portugal</i>	8.00
Graham’s, 10 Year Tawny. <i>Portugal</i>	10.00
Château Lerys, Muscat de Rivesaltes NV. <i>France</i>	10.00
Chambers, “Rosewood Vineyards” Muscat NV. <i>Australia</i>	12.00

Digestifs and after dinner

Cognac, Armagnac & Calvados	50ml
Baron de Sigognac 10 years, Armagnac.....	10.00
Dupont Pays D’Auge, Calvados	14.50
Hennessy XO	28.50
Rémy Martin XO.....	30.00

Whisky	50ml
Johnnie Walker, Black Label.....	10.00
Glenmorangie Nectar d’Or 12 years, Sauternes finish.	14.50
Caol Ila, Distillers Edition 2002.....	28.00
Suntory Hibiki 17 years.....	45.00

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