



## Desserts

### **Tarte Tatin 9.50**

Caramelised warm apple tart, crème fraîche or vanilla ice cream (please allow 20 minutes)  
*Mount Horrocks, "Cordon Cut" Riesling 2020. Australia 20.00*

### **Pomme 11.00**

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

### **Fondant au chocolat noir 10.00**

Warm dark chocolate fondant, pistachio ice cream  
*Mas Mudigliza, Maury Grenat, Vin Doux Naturel 2016. France 10.50*

### **Pain d'épices 10.00**

Warm gingerbread sponge, maple and custard cream, caramelised pecan and bourbon ice cream  
*Château Roumieu, Sauternes 2016. France 10.50*

### **Fraicheur d'ananas 9.50**

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

### **Glaces et sorbets 4.00**

Homemade ice cream and sorbets per scoop

### **Sélection de fromages 18.00**

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 15.00% service charge will be added to your bill. All prices include VAT. A cover charge of 2.00 per person will be added to your bill



## Sweet Wines

	100 ml
Dom. des Forges, Coteaux du Layon 1 <sup>er</sup> Cru 2017. <i>France</i>	8.00
Château Roumieu, Sauternes 2016. <i>France</i>	10.50
Disznókő, Dorgó Vineyard, "Édes Szamorodni" Tokaji 2017. <i>Hungary</i>	13.00
Dom. de Bablut, Coteaux de l'Aubance 2010. <i>France</i>	14.00
Fattoria dei Barbi, Vin Santo 2012. <i>Italy</i>	19.00
Mount Horrocks, "Cordon Cut" Riesling 2020. <i>Australia</i>	20.00
Royal Tokaji, "5 Puttonyos Blue Label" Tokaji Aszú 2017. <i>Hungary</i>	23.00
	12 ml
Disznókő, Dorgó Vineyard, "Eszencia" Tokaji 2007. <i>Hungary</i>	10.50
<i>Served on a Crystal Angel Spoon, a lifting way to present a divine essence</i>	

## Fortified Wines

	100ml
Graham's, Late Bottle Vintage, 2015. <i>Portugal</i>	8.50
Graham's, Six Grapes. <i>Portugal</i>	9.00
Graham's, 10 Year Tawny. <i>Portugal</i>	10.00
Mas Mudigliza, Maury Grenat, Vin Doux Naturel 2016. <i>France</i>	10.00
Château Lerys, Muscat de Rivesaltes NV. <i>France</i>	11.00
Graham's, "Quinta dos Malvedos" Vintage 2006. <i>Portugal</i>	12.00
Chambers, "Rosewood Vineyards" Muscat NV. <i>Australia</i>	12.00
Blandy's Malmsey, 10 Years Old. <i>Portugal</i>	13.00
Dow's, "Quinta do Bomfim" Vintage 2010. <i>Portugal</i>	14.00

## Digestifs and After Dinner

Cognac, Armagnac & Calvados	50ml
Baron de Sigognac 10 years, Armagnac	11.50
Dupont Pays D'Auge, Calvados	14.50
Hennessy XO	29.00
Rémy Martin XO	32.00
Whisky	50ml
Johnnie Walker, Black Label	11.00
Glenmorangie Nectar d'Or 12 years, Sauternes finish	14.50
Caol Ila, Distillers Edition 2000	29.00
Suntory Yamazaki 18 years old	75.00

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