



## Desserts

### **Pomme** 513 kcal **12.00** V

Caramelised apple, cinnamon and gingerbread mousse, salted caramel  
*Mount Horrock s, "Cordon Cut" Riesling 2022. Australia*

### **Fondant au chocolat noir** 653 kcal **12.00** V

Warm dark chocolate fondant, pistachio ice cream  
*Mas Mudigliza, Maury Grenat, Vin Doux Naturel 2018. France 10.50*

### **Crème Brulée** 698 kcal **10.00** V

Vanilla crème brulée, lemon madeleines  
*Disznókő, Dorgó Vineyard, "Édes Szamorodni" Tokaji 2018. Hungary 13.00*

### **Praline** 694 kcal **13.00**

Chocolate tartlet, praline mousse, hazelnut crumble  
*Graham's, 10 Year Tawny. Portugal 10.00*

### **Tarte Tatin** 613 kcal **12.00** V

Caramelised warm apple tart, crème fraîche or vanilla ice cream (please allow 20 minutes)  
*Château Roumieu, Sauternes 2019. France 12.00*

### **Fraicheur d'ananas** 246 kcal **11.00** vegan on request

Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet  
*Domaine des Baumard, Carte d'Or, Côteaux du Layon, 2022. France 10.50*

### **Café gourmand** 284 kcal **12.00**

Coffee of your choice with 3 different mini desserts

### **Glaces et sorbets** - per scoop **4.50** V/Vg

Homemade ice cream, approx. 140 kcal

Homemade sorbet, approx. 75 kcal

### **Sélection de fromages** 782 kcal **22.00**

Beillevaire French farmhouse cheeses, Williams pear chutney

Please note our petit fours contains approx. 50 kcal per serving

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Cheese plate containing a selection of pasteurised and unpasteurised cheeses. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Cheese plate containing a selection of pasteurised and unpasteurised cheeses. V- Vegetarian, VG- Vegan, H- Halal. Adults need around 2000 kcal a day. 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 By the Glass

100 ml

Domaine des Baumard, Carte d'Or, Côteaux du Layon, 2022. <i>France</i>	10.50
Dom. de la Chataigneraie Vouvray moelleux Saint Martin 2018. <i>France</i>	11.00
Château Roumieu, Sauternes 2019. <i>France</i>	12.00
Disznókő, Dorgó Vineyard, "Édes Szamorodni" Tokaji 2018. <i>Hungary</i>	13.00
Mount Horrock s, "Cordon Cut" Riesling 2022. <i>Australia</i>	20.00
Fattoria dei Barbi, Vin Santo 2014. <i>Italy</i>	22.50

**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 By the Glass

100 ml

Graham's, Late Bottle Vintage, 2018. <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 2018. <i>France</i>	10.50
Château Lerys, Muscat de Rivesaltes NV. <i>France</i>	11.00
Graham's, "Quinta dos Malvedos" Vintage 2012. <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 2013. <i>Portugal</i>	14.00

*Create your personal Sweet Wine Flight by choosing three 50ml wines from the list above*

## Digestifs and After Dinner

<b>Cognac, Armagnac &amp; Calvados</b>	<b>50 ml</b>
Digitalongue Bas Armagnac XO, France, 40%	17.50
Dupont Pays d'Auge, France, 42%	15.00
Courvoisier XO Cognac, France, 40%	38.50
<b>Whisky</b>	<b>50ml</b>
The Dalmore 12 years old	14.50
Highland Park 18 years old	29.50
Macallan 15 years old Double Cask	40.00