



Desserts

Pomme 513 kcal **12.00** V

Caramelised apple, cinnamon and gingerbread mousse, salted caramel
Mount Horrock s, "Cordon Cut" Riesling 2022. Australia 20.00

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

Rhubarbe 694 kcal **13.00**

Yorkshire rhubarb charlotte, strawberry sorbet
Dom. de la Chataigneraie, Vouvray moelleux Saint Martin 2018. France 11.00

Tarte au citron 587 kcal **12.00** v

Classic baked lemon tart, meringue, raspberry and lychee sorbet
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 **23.00**

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. Calorie information are available on request. 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
<i>Create your personal Sweet Wine Flight by choosing three 50ml wines from the list above</i>	

Digestifs and After Dinner

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