



DESSERT MENU

Cornish Kern, Baron Bigod, Lanark Blue

6 / piece

2020 Klein Constantia, Vin de Constance, South Africa 23 / 45

Rhubarb 'Roly Poly', Jersey custard, stem ginger syrup 14

2010 Château Suduiraut, Sauternes, Bordeaux, France 16 / 30

Chocolate 'cremeux', set chocolate custard, coffee and hazelnut tuile,
milk icecream 13

2012 Fonseca, 'Guimarães', Vintage Port, Douro, Portugal 9 / 17

'Lemon meringue pie' soft serve, lemon curd and shortbread,
burnt meringue 12

2020 Muffato della Sala, Umbria, Italy 17 / 33

Pistachio and blood orange pavlova 12.5

2020 Pinot Gris, Equinoxe, Rousseau Freres, Loire Valley, France 9 / 16

Gariguetta strawberries, strawberry consommé, mascarpone ice cream 11

2022 Riesling, Cordon Cut, Mount Horrocks, Clare Valley, Australia 15 / 29

GUINNESS ESPRESSO MARTINI 14

*VAT included. A discretionary service charge of 12.5% will be added to your bill.
For information relating to allergens within our food, please request to view our allergen matrix.*