DESSERTS

 $\pounds_{7.5}$ o

Passion fruit tart

Mango sorbet

Ancienne Cure Monbazillac £8

Chocolate coffee bar

Almonds, hazelnuts, coffee ice cream Maury Roussillon £10

Citrus tapioca

Yuzu chocolate shard Carmes de Rieussec Sauternes £19

Three British cheeses

Fig chutney, Peter's Yard crackers
Vintage Port Portugal £15

COFFEE

Espresso | Macchiato \pounds_3 Americano | Flat white | Cappuccino | Latte \pounds_4

TEA

English breakfast | Earl Grey | Green Oolong Chamomile | Fresh mint tea £3.50



Ancienne Cure Jour de Fruit

Monbazillac, France £25 (50cl bottle)

Clot de l'Origine Maury

Roussillon, France £50 (50cl bottle)

Carmes de Rieussec 1er Cru

Sauternes £119 (75cl bottle)

Taylor's Quintal de Vergellas Vintage Port

Douro, Portugal £99 (75cl bottle)

Pallister Estate Noble Late Harvest

Martinborough, New Zealand £62 (37.5cl bottle)

DIGESTIVES

Calvados £9 Cognac Leyrat XO £18 Bruichladdich £12 Jammy Bear £14

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.

Optional service charge at 12.5% will be added onto the bill. VAT at 20% included.