




DESSERT



TORREJAS maple caramel apples, cinnamon ice cream 	12
<i>NV 'Legacy of Australia', Pedro Ximénez XXXO, Dandelion Vineyards 50ml</i>	9
LEMON MERINGUE WAFFLE lemon curd, Italian meringue, lemon sorbet, dill 	12
<i>2019 Oremus Tokaji Noble Late Harvest Furmint, Tokaji, Hungary 50ml</i>	12
HOMEMADE TIRAMISU coffee, mascarpone, Bowmore single malt whisky, cocoa powder, buttermilk waffle 	14
<i>NV 'Legacy of Australia', Pedro Ximénez XXXO, Dandelion Vineyards 50ml</i>	9
PAVLOVA meringue, macerated berries, tarragon ice cream 	14
<i>LEMON MERINGUE WAFFLE 42 Below vodka / Cointreau / lemon / vanilla / greek yoghurt / crushed meringue / dill</i>	12
'THE FULL ELVIS' PBJ, caramelised banana, Chantilly, all the trimmings 	17
<i>2013 Chateau Doisy-Vedrine's 'Chateau Petite Vedrine's', Sauternes, Bordeaux, France 50ml</i>	7
WEE COMRIE CUSTARD pickled walnut, fresh apple, homemade chutney, biscuits 	10
<i>NV Sandeman 10 Year Old Tawny Port, Portugal 50ml</i>	8
SELECTION OF ICE CREAMS & SORBETS 	6
3 scoops of your choice vanilla, cinnamon, burnt honey, green apple, raspberry, blackberry	
<i>2013 Chateau Doisy-Vedrine's 'Chateau Petite Vedrine's', Sauternes, Bordeaux, France 50ml</i>	7

Corporate Chef Maxwell Terheggen

Executive Chef Lucia Gregusova



Gluten free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.

All prices include VAT. A discretionary 12.5% service charge will be added to the bill.