

DESSERT MENU

Wine pairings (100ml)

Lemon posset, apple, oats, Granny Smith sorbet

*2009 Vouvray "Le Clos" Moelleux Domaine
Vincent Carême 10.00*

Chocolate tart, lychee, sorbet

2008 Tokaji Aszú 5 Puttonyos, Royal Tokaji, Hungary 15.00

Citrus and Bourbon vanilla crème brûlée, sorbet

*2003 Essencia, Royal Tokaji, Hungary 25.00
Service with Cristal Spoon*

Selection of farmhouse cheeses from the trolley
supplement £5.50

2001 Quinta dos Malvedos, Graham's 10.00

Milk chocolate parfait, cherry, sorbet

NV Lágrima White Port, Weise & Krohn 6.50

Pineapple, crumble, coconut sorbet

*2013 Muscat de Beaumes de Venice "La Seductrice",
Val de Garrigue 7.50*

**Food allergies and intolerances
before ordering please speak to our staff about your requirements**

FORTIFIED WINES

(100ml)

PORT AND MADEIRA

2001 Quinta dos Malvesos, Graham's 10.00

10 Years Old Warre's Otima, Tawny 8.00

NV Six Grapes Reserve Port, Graham's 6.00

10 Years Old Verdelho, Blandy's 8.00

NV Lágrima White Port, Weise & Krohn 6.50

SWEET WINES

2013 Moscato d'Asti "Moncucco", Fontanafredda, Italy 8.00

2009 Vouvray "Le Clos" Moelleux, Domaine Vincent Carême,
France 10.00

2008 Tokaji Aszú 5 Puttonyos, Royal Tokaji, Hungary 15.00

2005 Sauternes, Castelnau de Suduiraut, France 15.00

2003 Essencia, Royal Tokaji, Hungary 25.00
Service with Cristal Spoon

NV Sherry Solera Moscatel 'Emilin', Lustau, Spain 7.50

COFFEE SELECTION 3.95

Espresso, Filter coffee, Cappuccino, Latte,
Decaffeinated filter & espresso.

LIQUEUR COFFEE SELECTION 10.50

TEA SELECTION 3.95

English Breakfast, Earl Grey, Darjeeling, White Jasmine
Puree Green, Fresh Mint, Camomile, Wild Berry
Rooibos Vanilla, Peppermint

All teas and coffees include a selection of petits fours.

**PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING
IF YOU HAVE ANY ALLERGIES OR INTOLERANCES**

Menus are subject to change due to seasonality and produce availability
A discretionary 12.5% service charge will be added to your bill.
All prices include VAT.