



Desserts

Brown Sugar & Hazelnut Meringue	13.50
Fennel, Apple & Lime Curd	
<i>2018 Domaine Laguilhon Doux Cave de Gran - Jurançon, France - 75ml</i>	11.50
Crème Caramel	12.50
Prunes in Armagnac	
<i>2017 Château Laville, Jean-Christophe Barbe – Sauternes, France - 75ml</i>	15.00
Craquelin Choux	12.00
Hazelnut Praline	
<i>2020 Passito Liquoroso di Pantelleria, Cantine Pellegrino - Sicily, Italy - 50cl</i>	10.50
Spice Cake Meyer Lemon Curd	13.75
Blood Orange & Wild Thyme Honey	
<i>N.V. Yuzu Sake, Keigetsu – Kochi, Japan 50 cl</i>	14.00
Bitter Chocolate Mousse & Gold Leaf	21.50
Roasted Pear & Hazelnuts	
<i>2016 Giovanni Allegrini Recioto Classico – Veneto, Italy 75ml</i>	21.00
Popcorn Caramel	10.50
Burnt Almond Ice Cream	
<i>2016 Grand Constance Groot Constance – Wester Cape, South Africa – 50ml</i>	23.00

C H E E S E

Colston Bassett Stilton	14.50
Port Wine Syrup	
<i>2015 Barros LBV – Douro, Portugal 75ml</i>	12.00
Banyuls-Soaked Crozier Blue	13.50
Walnut, Apple & Wheaten Bread Crisp	
<i>2015 Banyuls, Gérard Bertrand – Languedoc, France 75ml</i>	12.00
Montgomery Cheddar	14.00
Spiced Pear & Raisin, Homemade Oat Cakes	
<i>N.V. Sandeman 10 Years Old Tawny - Douro Valley, Portugal 75ml</i>	12.50
Baron Bigod Winter Truffle	27.00
Quince & Sour Dough	
<i>1996 Barros Colheita – Douro Valley, Portugal 75ml</i>	15.00

For food allergies and intolerances please alert your server.

A discretionary 15% service charge will be added to your bill. Prices are VAT inclusive.