

## desserts

sketch Chocolate 053  
Chocolate bavaroise, citrus  
marmalade, Guanaja chocolate  
ice cream, chocolate and peaty  
whisky ganache,  
muscovado craquant



£15

Arlette  
Caramelised Chantecler apple  
deglazed with Calvados,  
salted caramel sauce,  
crème fraîche



£13

Catalan Cream  
Yellow peach in syrup, redcurrant  
jelly, Polignac almonds



£12

Millefeuille  
Praline crème mousseline,  
caramelised almonds, hazelnuts  
and pistachios, passionfruit syrup  
and sorbet



£14

Meringue Leaf  
Chantilly cream, raspberries  
three ways, meringue leaf,  
malabar marshmallow



£14

suitable for vegetarians

suitable for vegans

contains nuts

gluten free

Frosted Grapefruit  
Vanilla panna cotta, confit  
grapefruit, pomegranate,  
aloe vera, stracciatella sorbet,  
grapefruit sorbet, lemon opaline



£13

Peach Velba  
Vegan vanilla ice cream, peaches  
in syrup, redcurrant coulis,  
vegan Chantilly, fresh raspberries



£12

Ice cream and sorbet of the day



£12 for three scoops

Homemade macarons:  
Pistachio, Coffee, Coconut,  
Blackcurrant & Raspberry,  
Lemon & Bergamot, Chocolate  
& Baileys, Seasonal vegan macaron



£12 for four

Cheese board  
A selection of five British,  
French & Italian cheeses with  
mendant, black cherry jam,  
sourdough toast



£21

## port sweet 100ml

White Port,  
Quinta do Infantado,  
Douro, Portugal  
£9.50

2008 Bottle Matured LBV  
Port, Warre's,  
Douro, Portugal  
£12.50

30-Year-Old Tawny Port,  
Graham,  
Douro, Portugal  
£31.50

2018 Monbazillac, Les Pins,  
Ch Tirecul la Gravière,  
Southwest France  
£12

2017 Viré-Clessé,  
Quintaine,  
Émilien Gillet, Cuvée  
Levrouté, Domaine de la  
Bongran, G. Thévenet,  
Burgundy, France  
£24.50

1988 Sauternes 1er Cru,  
Ch Lafaurie-Peyraguey,  
Bordeaux: Left Bank, France  
£30

2017 Passito Di Pantelleria,  
Ben Ryé,  
Donnafugata,  
Sicily, Italy  
£37.50

## coffee hot drinks

Espresso.....£7.00  
Macchiato.....£7.00  
Double Espresso.....£8.00  
Latte.....£8.00  
Cappuccino.....£8.00  
Hot Chocolate.....£8.00

## tea

### Black Tea

Assam Breakfast.....£6  
Earl Grey.....£6

### Oolong Tea

Traditional Iron Buddha.....£9  
Yellow Gold.....£10

### Herbal/Infusions

Fresh mint tea.....£5.50  
Fennel, Ginger & Peppermint.....£6.50

### Green Tea

Organic Hojicha.....£7  
Jade Sword.....£6.50

Milk available:  
Cow, soya, oat, hazelnut,  
coconut & almond

If you have any questions relating to other allergens please speak to your waiter. Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes or drinks will be completely allergen-free. A full allergen contents file is available on request. A discretionary 15% service charge will be added to your bill.