

DESSERTS

<i>Chocolate fondant, salted caramel ice cream</i>	9.00
<i>2011 Fonseca Late Bottled Vintage Port, Douro Valley, Portugal (100ml)</i> 8.00	
<i>Sticky toffee pudding, clotted cream</i>	8.50
<i>NV Pedro Ximénez, Triana, Hidalgo, Jerez, Spain (100ml)</i> 9.00	
<i>Pineapple and kiwi carpaccio, passion fruit, coconut sorbet</i>	7.50
<i>2015 Monbazillac Jour de Fruit, Domaine l'Ancienne Cure, France (100ml)</i> 8.00	
<i>Bramley apple crumble, vanilla ice cream</i>	8.00
<i>2013 Vin de Constance, Klein Constantia, Constantia, South Africa (100ml)</i> 19.00	
<i>Crème brûlée, blood orange sorbet</i>	8.50
<i>2006 Tokaji Aszú 6 Puttonyos, Patricius, Hungary (100ml)</i> 16.00	
<i>Selection of British cheese, crackers, quince</i>	12.00
<i>2015 Eroica Riesling, Château Ste. Michelle & Dr. Loosen, Columbia Valley, USA (125ml)</i> 10.50	
<i>Espresso Martini</i>	12.00
<i>Finlandia vodka, coffee liquor, homemade vanilla syrup, coffee</i>	
<i>Crème Brulée Martini</i>	10.00
<i>Finlandia vodka, white chocolate liquor, salted caramel liquor, milk, cinnamon</i>	

A 12.5% discretionary service charge will be added to your final bill. All prices are inclusive of VAT

Ask your server for our full list of wines, cocktails and digestives.

If you have a food allergy, intolerance or sensitivity,

please speak to your server about ingredients in our dishes before you order your meal