

## DESSERTS

CHOCOLATE PARFAIT 516 kcal Milk chocolate crèmeux, morello cherries, Urfa chilli	10
CRÈME BRULEE (v) 383 kcal Vanilla crème brûlée, apricot, raspberry	9
PINEAPPLE (v/vg) 511 kcal Vanilla and all spice poached pineapple, pear and lime compote, banana and passionfruit sorbet	11
STRAWBERRY CHEESECAKE (v) 533 kcal Strawberry & elderflower, maple crumb, vanilla, lime, and mint	11
CHOCOLATE FONDANT (v) 646 kcal Baked chocolate fondant, salt cookie crumb, white peach sorbet	13
LEMON TART (v) 583 kcal Lemon curd tartlet, Italian meringue, yoghurt and raspberry ripple	11
ICE CREAM & SORBET (v/vg) (per scoop) Selection of ice creams (150-220 kcal) and sorbets (120-150 kcal)	4
CHEESE (282-360 kcal) Your choice of one house cheese, pear chutney and crackers <i>Fleur Des Marais Salants, Cornish Yarg, Tomme Aux 7 Fleurs, Baron Bigod, Bleu de Causse</i>	8
CHEESE BOARD (to share) 843 kcal Our selection of five British & French cheeses	20

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

(VC) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15 % service charge will be added to your bill. Prices include VAT.

Please note that we are a cashless restaurant and will only accept card payments.

WINE BY THE GLASS

<b>S W E E T</b>	100ml
MAURY ROUGE, MAS AMIEL Languedoc-Roussillon, France 2020	10
PINOT GRIS BOTRYTIS, GREYWACKE Marlborough, New Zealand 2018	13
PASSITO DI PANTELLERIA, 'BUKKURAM' Sole d'Agosto, De Bartoli, Italy 2021	16
CHÂTEAU MONTELS, SAUTERNS Bordeaux, France, 2010	17
ROYAL TOKAJI, Oremus, LATE HARVEST Hungary, 2020	18
RIESLING, CORDON CUT, MOUNT HORROCKS Clare Valley, Australia 2022	20
ICEWINE 'GOLD' VIDAL, INNISKILLIN Niagara, Ontario, Canada 2021	25
<b>F O R T I F I E D</b>	100ml
GRAHAM'S LBV Douro, Portugal 2017	7
GRAHAM'S SIX GRAPES Douro, Portugal	9
GRAHAM'S QUINTA DOS MALVEDOS Douro, Portugal 2006	12
GRAHAM'S 10 YO TAWNY PORT Douro, Portugal	13
BLANDY'S MALMSEY 10YEARS Madeira, Portugal	14
DOW'S QUINTA DO BOMFIM Douro, Portugal 2013	16

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