

DESSERT

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|---|-----------|
| CHOCOLATE PARFAIT 516kcal | 10 |
| Milk chocolate cremeux, Amarena cherries, Urfa chilli | |
| POSSET ^V 892 kcal | 9 |
| Bergamot set cream posset, Italian meringue, madeleine | |
| PINEAPPLE ^{V/VG} 511 kcal | 11 |
| Vanilla and all-spice poached pineapple, pear and lime compote, banana and passionfruit sorbet | |
| MONT BLANC 771 kcal | 10 |
| Vanilla bavarois, chestnut cream, meringue, chocolate sauce | |
| CHOCOLATE FONDANT ^V 579 kcal | 13 |
| Baked chocolate fondant, salt cookie crumb, blackberry sorbet | |
| LEMON TART ^V 583 kcal | 11 |
| Lemon curd tartlet, Italian meringue, yoghurt and raspberry ripple | |
| ICE CREAM & SORBET ^{V/VG} (per scoop) | 4 |
| Selection of ice creams (150-220 kcal) and sorbets (120-150 kcal) | |
| CHEESE 282-360kcal | 8 |
| Your choice of one house cheese served with pear chutney and crackers <i>Fleur Des Marais Salants, Cornish Yarg, Tomme Aux 7 Fleurs, Baron Bigod, Blue de Causse</i> | |
| CHEESEBOARD (to share) 843 kcal | 20 |
| Our selection of Five British and French Cheeses | |

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 of vegan recipes but may not be suitable for guests with milk or egg allergies.

(V) - suitable for vegetarian requirements (VG) - suitable for vegan requirements.

Adults need around 2000 kcal a day.

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

We are a cashless restaurant and will only accept card payments.

SWEET WINE

| | 100ml | bottle |
|--|-------|--------|
| 2020 Maury Rouge, Mas Amiel, Languedoc-Roussillon, France (750ml) | 10 | 66 |
| 2023 Moscato d'Asti Centive, Tenuta Olim Bauda (375ml) | | 32 |
| 2023 Pinot Gris Greywacke, Marlborough, New Zealand (375ml) | 13 | 45 |
| 2010 Château Monteils, Sauternes, Bordeaux, France (750ml) | 17 | 105 |
| 2020 Tokaji Late Harvest, Oremus, Vega Sicilia, Hungary (500ml) | 18 | 85 |
| 2022 Riesling Mount Horrocks, Clare Valley, Australia (375ml) | 20 | 75 |
| 2021 Passito di Pantelleria, Bukkuram De Bartoli, Sicily, Italy (750ml) | 22 | 110 |
| 2021 Icewine 'Gold' Vidal, Inniskillin, Niagara, Ontario, Canada (375ml) | 25 | 85 |
| 1998 Chateau d'Yquem, Sauternes, Bordeaux, France (375ml) | | 349 |

FORTIFIED WINE

| | 100ml | bottle |
|--|-------|--------|
| NV Graham's Six Grapes, Reserve Port, Douro, Portugal (750ml) | 9 | 65 |
| 2017 Graham's LBV Port, Douro, Portugal (750ml) | 8 | 55 |
| 2010 Graham's Quinta dos Malvedos Port, Douro, Portugal (375ml) | 12 | 45 |
| 2013 Graham's 10YRS Tawny Port, Douro, Portugal (750ml) | 13 | 90 |
| 2013 Dow's Quinta do Bomfim Port, Douro, Portugal (750ml) | 16 | 110 |
| 2013 Blandy's Malmsey 10YRS, Madeira, Portugal (500ml) | 14 | 65 |
| NV Pedro Ximenez, Alvear 'Solera 1927', Andalucía, Spain (375ml) | 14 | 45 |
| 1963 Graham's (750ml) | | 320 |
| 1941 Burmester (750ml) | | 330 |
| 1937 Burmester (750ml) | | 390 |

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