

DESSERT

CHOCOLATE FONDANT ^V 608 kcal	13
Baked chocolate fondant, salt cookie crumb, tangerine sorbet	
MOCHA BRÛLÉE ^V 827 kcal	9
Coffee and chocolate infused crème brûlée, madeleines	
PINEAPPLE ^{V/VG} 511 kcal	11
Vanilla and all-spice poached pineapple, pear and lime compote, banana and passionfruit sorbet	
PANETTONE ^V 573 kcal	10
Baked panettone ‘bread and butter pudding’, confit orange ice cream	
PRALINE TART ^V 583 kcal	13
Chocolate and hazelnut praline tart, caramel ganache, Salted caramel ice cream	
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>Kidderton Ash, 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 a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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.
(VG) - 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.

SWEET WINE

	100ml	bottle
2020 Maury Rouge, Mas Amiel, Languedoc-Roussillon, France (750ml)	10	66
2023 Moscato d'Asti Centive, Tenuta Olim Bauda, Italy (375ml)		32
2023 Pinot Gris Greywacke, Marlborough, New Zealand (375ml)	14	47
2010 Château Monteils, Sauternes, Bordeaux, France (750ml)	17	105
2018 Tokaji Late Harvest, Oremus, Vega Sicilia, Hungary (500ml)	18	85
2018 Riesling Auslese, Carl Koch, Rheinhessen, Germany (750ml)		72
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	96

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
2012 Graham's Quinta dos Malvedos Port, Douro, Portugal (375ml)	13	47
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

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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.

(VG) - 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.