

DESSERT

CHOCOLATE FONDANT ^V 578 kcal	13
Baked chocolate fondant, salt cookie crumb, tangerine sorbet	
LEMON SOL ^V 467 kcal	10
Lemon curd and raspberry, madeleine sponge, biscuit, meringue	
CRÈME BRÛLÉE ^V 473 kcal	9
Bailey's Irish cream infused crème brûlée, house biscotti	
PINA COLADA ^{V/VG} 342 kcal	11
Coconut panna cotta, banana and passion fruit sorbet hibiscus, blood orange, chilled citrus consommé	
CHOCOLATE AERO 884 kcal	12
Milk chocolate parfait, caramel passion ganache, aerated 70% chocolate	
PRALINE TART ^V 609 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	8
Your choice of one house cheese served with pear chutney and crackers <i>Cabri d'ici</i> , 274 kcal <i>Cornish Yarg</i> , 306 kcal <i>Roncevaux</i> , 407 kcal <i>Baron Bigod</i> , 282 kcal <i>Roche Montagne</i> , 341 kcal	
CHEESEBOARD (to share) 841 kcal	20
Our selection of Five British and French Cheese	

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those 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.

SWEET WINE

	100ml	bottle
2021 Maury Rouge, Mas Amiel, Languedoc-Roussillon, France <small>(750ml)</small>	10	66
2023 Moscato d'Asti Centive, Tenuta Olim Bauda, Italy <small>(375ml)</small>		32
2023 Pinot Gris Greywacke, Marlborough, New Zealand <small>(375ml)</small>	14	47
2010 Château Monteils, Sauternes, Bordeaux, France <small>(750ml)</small>	17	105
2018 Tokaji Late Harvest, Oremus, Vega Sicilia, Hungary <small>(500ml)</small>	18	85
2018 Riesling Auslese, Carl Koch, Rheinhessen, Germany <small>(750ml)</small>		72
2022 Riesling Mount Horrocks, Clare Valley, Australia <small>(375ml)</small>	20	75
2021 Passito di Pantelleria, Bukkuram De Bartoli, Sicily, Italy <small>(750ml)</small>	22	110
2022 Icewine 'Gold' Vidal, Inniskillin, Niagara, Ontario, Canada <small>(375ml)</small>	25	96

FORTIFIED WINE

	100ml	bottle
NV Graham's Six Grapes, Reserve Port, Douro, Portugal <small>(750ml)</small>	9	65
2017 Graham's LBV Port, Douro, Portugal <small>(750ml)</small>	8	55
2012 Graham's Quinta dos Malvedos Port, Douro, Portugal <small>(375ml)</small>	13	47
2013 Graham's 10YRS Tawny Port, Douro, Portugal <small>(750ml)</small>	13	90
2013 Dow's Quinta do Bomfim Port, Douro, Portugal <small>(750ml)</small>	16	110
2013 Blandy's Malmsey 10YRS, Madeira, Portugal <small>(500ml)</small>	14	65
1977 Blandy's Madeira Verdelho <small>(750ml)</small>		300
1941 Burmester <small>(750ml)</small>		330
1937 Burmester <small>(750ml)</small>		39

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