

DESSERTS

CHOCOLATE GANACHE

Whipped vanilla yogurt brulee, cocoa
nib tuile, Blackberry sorbet - 15

*Recioto della Valpolicella, Brolo delle Giare,
Tezza, Veneto, Italy 2017 - 13*

**VANILLA AND NUTMEG
CUSTARD TART**

Conference pear, cinnamon crunch,
pear sorbet - 16

*Chenin Blanc, Noble Late Harvest,
Joostenberg Estate, Paarl, South Africa
2021 - 11*

**CRÈME FRAÎCHE AND LEMON
VERBENA PANNA COTTA**

Peach gel, poached peaches and
sorbet- 14

*Ortega, Late Harvest, Linden Estate,
Boxford, Berkshire, England - 8*

FIG AND ALMOND CAKE

Vanilla and cinnamon glaze,
fig leaf ice cream (V) - 15

*Croft, Late Bottled Vintage, Duoro, Portugal
2018 - 7*

CHEESE

SELECTION OF CHEESES

Homemade compote, pickles, biscuits (V) - 16

Fonseca 10 Years Old Tawny, Douro, Portugal - 8

FOR TWO PEOPLE

APPLE TART TATIN

Vanilla ice cream, fudge, vanilla custard (V) - 30

*Chateau Coutet, 1er Cru Classé, Barsac,
Sauternes, , France 2014 - 14*

Tea or Coffee – 5

Please note that the currency used is pound sterling.

Please let us know if you have dietary requirements or intolerance.

A discretionary service charge of 10% will be added to your final bill.