

DESSERT MENU

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SWEET WINE 100 ML

Domaine Leduc-Piedimonte, 2011 24
 Québec, Canada

Marie Kattalin, Domaine de Souch, 2017 30
 Jurançon, France

Tokaji, *Szamorodni*, Istvan Szepsy, 2016 32
 Tokaj, Hungary

Chateau de Fargues, 1997 55
 Sauternes, Bordeaux, France

Chateau d'Yquem, 2006 165
 Sauternes, Bordeaux, France, by Magnum

Recioto Della Valpolicella Classico, *Velluto*, Meroni 2016 34
 Valpolicella, Veneto, Italy

SHERRY 100 ML

Sherry Oloroso Dulce Matusalem, Gonzalez-Byass, V.O.R.S 25

PORT 100 ML

Ramos Pinto, Tawny 10yo 28

Ramos Pinto, Vintage, 1995 40

DESSERTS

APPLE TARTE TATIN 4.5
 Crème fraîche ice cream, cider sauce 650 Kcal
 For two to share

CREPES SUZETTE 4.0
 Flambée au Grand Marnier, Madagascan vanilla ice cream 1,173 Kcal
 For two to share

CHOCOLATE & BROWNIE 2.1
 Tahitian vanilla ice cream 394 Kcal

RHUBARB & STRAWBERRY PIE 2.3
 Almond cream, crème brûlée ice cream 376 Kcal

TREACLE TART 2.3
 Orange & ginger marmalade, buttermilk ice cream 381 Kcal

ASSORTED ICE CREAM AND SORBET 264Kcal 1.6

SELECTION OF BRITISH FARMHOUSE CHEESES 3.0
 Served with selection of bread and condiments 233 Kcal

TEA & COFFEE 8.5
 Sustainably sourced through JING Tea and Extract Coffee

CHEF PARTNER: NICOLAS ROUZAUD
 EXECUTIVE PASTRY CHEF: JEROME BERAUDO

Please inform us of any allergies and / or dietary requirements.
 Calorie figures are approximative

All prices are inclusive of VAT at the current rate.
 A discretionary service charge of 15% will be added to your bill.