

DESSERT MENU

SWEET WINE 100 ML

Kika, Miles Mossop, 2013 Swartland, Coastal Region, South Africa	25
Tokaji, Szamorodni, Istvan Szepsy, 2017 Tokaj, Hungary	32
Chateau de Fargues, 2008 Sauternes, Bordeaux, France	55
Chateau d'Yquem, 2021 Sauternes, Bordeaux, France	95
Chateau d'Yquem, 2006 Sauternes, Bordeaux, France, by Magnum	165
Vin Santo La Chimera, Castello di Monsanto, 2006 Tuscany, Italy	45

75 ML

Tokaji Eszencia, Istvan Szepsy, 2007 Tokaji, Hungary	200
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SHERRY 100 ML

Sherry Oloroso Dulce Matusalem, Gonzalez-Byass, V.O.R.S	25
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PORT 100 ML

Ramos Pinto, Tawny 10yo	28
Colheita, Quinta do Noval, 2009	38
Quinta do Noval, Tawny 50yo	105

DESSERTS

CRÊPES SUZETTE	4 6
Flambée au Grand Marnier, Madagascan vanilla ice cream 1,173 Kcal For two to share	

FIG PUFF PASTRY	2 4
Honey roasted fig compote, fig leaf cream 485 Kcal	

CHOCOLATE BRIOCHE	2 3
Buckwheat, chicory ice cream 394 Kcal	

STICKY TOFFEE PUDDING	2 3
Spiced milk ice cream, Madagascan vanilla custard 642 Kcal	

ETON MESS	2 3
Lemon balm chantilly, strawberry sorbet 424 Kcal	

SELECTION OF FARMHOUSE CHEESES	3 0
Served with selection of bread and condiments 233 Kcal	

ASSORTED ICE CREAM AND SORBET 264Kcal	1 6
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TEA & COFFEE	9
Sustainably sourced through JING Tea and Extract Coffee	

CHEF PARTNER: NICOLAS ROUZAUD

EXECUTIVE PASTRY CHEF: LOIC CARBONNET

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.