

DESSERT MENU

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SWEET WINE 100 ML

Kika, Miles Mossop, 2013 25
Swartland, Coastal Region South Africa

Tokaji, *Szamorodni*, Istvan Szepsy, 2017 32
Tokaj, Hungary

Chateau de Fargues, 2008 55
Sauternes, Bordeaux, France

Chateau d'Yquem, 2005 165
Sauternes, Bordeaux, France, by Magnum

Vin Stanto Chimera, Castello de Monsanto, 2006 45
Tuscany, Italy

Scharzhofberger, Spätlese, Egon Müller 2018 68
Saar, Mosel Valley, Germany

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

CRÊPES SUZETTE 40
Flambée au Grand Marnier, Madagascan vanilla ice cream 1,173 Kcal
For two to share

FIG ETON MESS 23
Fig leaf espuma, roasted fig, fig & marigold juice 291 Kcal

CHOCOLATE & BROWNIE 23
Madagascan vanilla ice cream 394 Kcal

VANILLA RICE PUDDING 23
Honey roasted plum, Armagnac, gingerbread ice cream 446 Kcal

STICKY TOFFEE PUDDING 23
Guinness-caramel sauce, vanilla ice cream 705 Kcal

ASSORTED ICE CREAM AND SORBET 264Kcal 16

SELECTION OF BRITISH FARMHOUSE CHEESES 30
Served with selection of bread and condiments 233 Kcal

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.