

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

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

RASPBERRY SOUFLÉ 21  
 Crème fraîche ice cream 244 Kcal

CHOCOLATE & COFFEE TART 23  
 Dark chocolate cremeux, almond praline, coffee ice cream 376 Kcal

STICKY TOFFEE PUDDING 23  
 Butterscotch sauce, malt ice cream 501Kcal

ASSORTED ICE CREAM AND SORBET 264Kcal 16

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

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.