

DESSERT MENU

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S W E E T W I N E	1 0 0 M L
Domaine Leduc-Piedimonte, 2011 Québec, Canada	24
<i>Marie Kattalin</i> , Domaine de Souch, 2017 Jurançon, France	30
Tokaji, <i>Szamorodni</i> , Istvan Szepsy, 2016 Tokaj, Hungary	32
Chateau de Fargues, 1997 Sauternes, Bordeaux, France	55
Chateau d'Yquem, 2006 Sauternes, Bordeaux, France, by Magnum	165
Recioto Della Valpolicella Classico, <i>Velluto</i> , Meroni 2016 Valpolicella, Veneto, Italy	34
S H E R R Y	1 0 0 M L
Sherry Oloroso Dulce Matusalem, Gonzalez-Byass, V.O.R.S	25
P O R T	1 0 0 M L
Ramos Pinto, Tawny 10yo	28
Ramos Pinto, Vintage, 1995	40

DESSERTS

APPLE TARTE TATIN	45
Crème fraîche ice cream, cider sauce 650 Kcal	
For two to share	
CREPES SUZETTE	40
Flambée au Grand Marnier, Madagascan vanilla ice cream 1,173 Kcal	
For two to share	
CHOCOLATE & BROWNIE TART	21
Tahitian vanilla ice cream 394 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.