

DESSERT MENU

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, 2021 95
Sauternes, Bordeaux, France

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

Vin Santo del Chianti Classico, Castello di Albola, 2004 32
Tuscany, Italy

SHERRY 100 ML

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

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, toffee sauce 642 Kcal

CITRUS ETON MESS 2 3

Citrus fruits, mandarin sorbet 239 Kcal

SELECTION OF FARMHOUSE CHEESES 3 0

Served with a selection of bread and condiments 233 Kcal

ASSORTED ICE CREAM AND SORBET 264Kcal 1 6

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.