

## 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, 2013 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 46  
Flambée au Grand Marnier, Madagascan vanilla ice cream 1,173 Kcal  
For two to share

RYE BABA 24  
Aberfeldy whisky 12 yo syrup, pear sorbet 328 Kcal

CHOCOLATE BRIOCHE 23  
Buckwheat, chicory ice cream 394 Kcal

STICKY TOFFEE PUDDING 23  
Spiced milk ice cream, toffee sauce 642 Kcal

CITRUS ETON MESS 23  
Citrus fruits, mandarin sorbet 239 Kcal

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

ASSORTED ICE CREAM AND SORBET 264Kcal 16

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.