

DESSERT MENU

SWEET WINE 100 ML

Kika, Miles Mossop, 2013 Swartland, Coastal Region, South Africa	25
Tokaji, Szamorodni, Istvan Szepsy, 2017 Tokaj, Hungary	32
Chateau de Fargues, 2003 Sauternes, Bordeaux, France	55
Chateau d'Yquem, 2021 Sauternes, Bordeaux, France	95
Chateau d'Yquem, 2013 Sauternes, Bordeaux, France, by Magnum	165
Vin Santo, Castello di Albola, 2004 Tuscany, Italy	32

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

RYE BABA 2 4

Aberfeldy whisky 12 yo syrup, pear sorbet 328 Kcal

ALPACO 66% CHOCOLATE 2 3

Cacao nib emulsion, chocolate sorbet 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.