



CHEESE

Selection of British cheeses £14.75

ICE CREAM

per scoop £3.50

Pistachio, Lemon yoghurt

Strawberry, Mint choc chip

Honeycomb, Blueberry yoghurt

Passion fruit basil sorbet

DESSERTS

Baked vanilla cheesecake with raspberries (to share)	£26.00	Peanut butter crunch bar with blackcurrant sorbet	£12.00
Cru Virunga chocolate & pistachio fondant with milk ice cream	£12.50	34 doughnuts, chocolate sauce, lemon curd & raspberry sauce	£12.00
Vanilla panna cotta with peach Melba	£11.50	Blueberry sundae with toasted waffles	£12.50
Tiramisu eclair	£12.00	Seasonal fruits with sorbet	£10.50

Salted caramel truffles £7.00

DIGESTIVES

ARMAGNAC			COGNAC		
Darroze 1965 Domaine de Bouillon	42.2%	£30	Hennessy XO	40%	£32
Darroze 1963 Chateâu de Gaube	44%	£35	Rémy Martin Louis XIII	40%	£320
Darroze 1962 Chateâu de Gaube	45.9%	£40			
CALVADOS			GRAPPA		
Camut 6yo	41%	£16	Tosai en Susino Barrique	40%	£25

SWEET & FORTIFIED WINES

VINTAGE PORT	75ml	bottle	
Quinta do Vesuvio 2000	£22	£220	750ml
Warre's 1985		£265	750ml
Smith Woodhouse 1980		£280	750ml
Graham Quinta Dos Malvedos 1982		£330	750ml
Graham 1977		£385	750ml
Fonseca 1963		£580	750ml
CREAMY SHERRY Sherry - East India Solera - Bodegas Lustau, 15yo	75ml £13	bottle £130	750ml
DESSERT WINE	75ml	bottle	
Sauternes - La Fleur d'Or - France 2018	£11	£55	375ml
Sauternes - Chateau d'Yquem - France 1999		£400	375ml
Tokaji - Aszu 6 Puttonyos - Gold Label - Royal Tokaji - Hungary 2016	£20	£125	500ml
Igt Umbria - Muffato - Antinori - Italy 2018	£27	£130	375ml

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Cover charge $\mathfrak{L}2$.

For allergy and nutritional information please scan the QR code:

