

PUDDING



Pudding

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| Vanilla ice cream, Caravan market blend espresso salt caramel sauce | 5- |
| Vanilla ice cream, fontodi olive oil, murray river salt | 5- |
| Coconut panna cotta, blackberries, hazelnut brittle | 6.5 |
| Fromage fraise mousse, strawberry balsamic shrub, basil, pumpkin seeds | 6.5 |
| Brazil nut and fig rye pastry tart, white chocolate sorbet | 6.5 |
| Chocolate delice, miso ice cream, sesame brittle | 6.5 |
| Montgomery's cheddar, stichelton, willow, seeded crackers, quince paste | 9.5 |

Dessert Wine

100ml/375ml

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| Monbazillac 'Jour de Fruit' 2014, Dordogne, France <i>Rich. Stonefruit & honey. Floral acacia. Cleansing acidity</i> | 6.5/21- |
| Sauternes, Chateau Partarrieu, 2014, Bordeaux, France <i>Intense. Lemon curd & honeycomb.. Smooth finish</i> | 33- |

Digestifs and Cognacs

50ml

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| Amaro Montenegro | 5.5 |
| Fernet Branca | 6- |
| Grappa di Moscato | 6.5 |
| Calvados Berneroy XO | 8- |
| Amaro Averna | 7- |
| Eau de Vie de Poire William Gr. Reserve, Miclo, Alsace | 8- |
| Eau de Vie de Vieille Prune d'Alsace, Miclo, Alsace | 8- |
| H By Hine VSOP Cognac | 9- |
| Santa Teresa 1796 Rum | 9- |
| Patron Anejo Tequila | 9- |

If you suffer from any food allergies or intolerances, please notify your waiter before placing your order.

We cannot guarantee the absence of traces of allergens.

A discretionary 12.5% service charge will be added to your bill.

Personal electronic items used in restaurant at own risk.