

Desserts

"Dessert is like a feel-good song and the best ones make you dance."

Add a moment with Louis XIII "The fragrance of time"

15ml £,105.00 • 25ml £,165.00 • 50ml £,330.00

Soufflé £10.50

Banoffee soufflé, banana bread, toffee sauce and clotted cream ice cream | 515 kcal Sommelier's choice – Tokaji Late Harvest, Katinka, Hungary 2018 £9.95

Chocolate Fondant £11.50

Marbled dark and white chocolate fondant, buttermilk ice cream and blackberries | 790 kcal Sommelier's choice - Rivesaltes Ambré, Domaine Cazes, France 2013 £8.50

Espresso Martini Sabayon £12.00

Espresso martini sabayon, almond biscotti and stracciatella ice cream | 575 kcal Sommelier's choice – Icewine, Vidal Blanc, Canada 2017 £14.95

Proper Baked Cheesecake £12.00

Baked mango cheesecake, passion fruit syrup and coconut sorbet | 714 kcal Sommelier's choice – Riesling, Pauletts, Australia 2020 £9.50

Panna Cotta £11.00

Rhubarb and ginger panna cotta, stem ginger ice cream, ginger and lime syrup | 474 kcal Sommelier's choice – Monbazillac, France 2018 £, 9.00

Selection of Cheeses with Biscuits

Three Cheeses £8.50 | 367 kcal • Five Cheeses £13.50 | 431 kcal To complement, we have a superb flight of ports for £28.95

the jetty