



Desserts

Treat yourself with think a century ahead Cognac Louis XIII
15ml - £60 / 25ml - £80 / 50ml - £150

Red Wine Sabayon £9.95

Red wine hot sabayon with blackcurrant sorbet, poached wild berries, and biscotti
Sommelier's choice – Aleatico, Salice Salentino Dolce, Italy 2012 £9.25

Soufflé £10.50

Apple and blackberry crumble soufflé with blackberry sauce and apple sorbet
Sommelier's choice – Monbazillac, Château Ramón, France 2017 £7.00

“After Eight” Chocolate Fondant £9.50

Chocolate fondant with mint chocolate Turkish delight,
mint and chocolate ice cream
Sommelier's choice – Espresso Martini £14.00

Pineapple, Mandarin & Orange £8.95

Pineapple carpaccio, mandarin jelly,
orange and mandarin segments, orange sorbet
Sommelier's choice – Sauternes, Château Les Mingets, France 2014 £8.50

Dulcey & Dulce de Leche Crème Caramel £9.95

Crème caramel, dulcey mousse, honeycomb pieces and ice cream
Sommelier's choice – Pineau des Charentes, France £7.50

Rhubarb & Custard £9.95

Rhubarb panna cotta with custard crémeux,
roasted rhubarb and oriental ginger ice cream
Sommelier's choice – Botrytised Riesling, Polish Hill River, Australia £9.50

Roasted Pears & Croissant £9.50

Roasted pears with croissant ice cream, muscovado and rum jelly
Sommelier's choice – Changyu Golden Diamond Vidal Ice Wine, China 2015 £13.50

Selection of Cheeses with Fudges Biscuits

Three cheeses £8.50 | Five cheeses £13.50

To complement we have a superb selection of three ports for £31.00

If you are concerned about any food allergies or intolerances, please speak to any member of the team, who will be delighted to assist. All prices are inclusive of vat. a discretionary gratuity of 12.5% is added to the total bill.