



Desserts

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

Crème Caramel £9.95 | 614kcal

Crème caramel with honeycomb, milk chocolate pearls
Sommelier's choice – Pineau des Charentes, France £7.50

Crêpe Suzette Soufflé £10.50 | 371kcal

Orange and Grand Marnier soufflé, crêpe suzette sauce and marmalade ice cream
Sommelier's choice – Sauternes, Château Les Mingets, France 2014 £8.50

OR

Sommelier's choice – Changyu Golden Diamond Vidal Ice Wine, China 2015 £13.50

Chocolate Fondant £9.50 | 567kcal

Chocolate fondant with caramelised banana, caramel ice cream and chocolate tuile
Sommelier's choice – Aleatico, Salice Salentino Dolce, Italy 2012 £9.25

Rhubarb & Champagne £9.95 | 321kcal

Baked Alaska with roasted rhubarb, Champagne sorbet, rhubarb and ginger purée
Sommelier's choice – Monbazillac, Château Ramon, France 2017 £7.00

Coffee Panna Cotta £9.95 | 878kcal

Tia Maria pannacotta with coffee mousse, cappuccino ice cream, liquor purée
Sommelier's choice – Espresso Martini £14.00

Terrine of White Chocolate £9.95 | 469kcal

White chocolate and strawberry terrine with hazelnut praline and strawberry sorbet
Sommelier's choice – Botrytised Riesling, Polish Hill River, Australia £9.50

Soup of Fruits £10.50 | 126kcal

Compressed watermelon, melon soup and seasonal berries
Sommelier's choice – Monbazillac, Château Ramon, France 2017 £7.00

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 £19.50

If you are concerned about any food allergies or dietary requirements, please speak to any member of the team, who will be delighted to assist. Adults require approximately 2000kcal a day.

All prices are inclusive of vat. a discretionary gratuity of 12.5% is added to the total bill.