To finish

Desserts

Rhubarb Steamed Sponge Pudding, stem ginger crème anglaise and vanilla ice cream $v_{617\,kcal}$ 8.5

Chocolate Pavé, chocolate crisp and cherry sorbet V 591 kcal 9

Classic Crème Brûlée, Madagascan vanilla infused cream V 512 kcal 8.5

Glazed Lemon Tart, raspberry sorbet V 488 kcal 8.5

English Cheese Selection, Blackbomber, Isle of Wight Blue, Rosary Goat's Cheese, poached apricot, quince jelly, pickled onions, crackers 635 kcal 3 for 15 Suggested Pairing, Quinta Da Côrte LBV, Portugal 75ml 11.5

Three Scoops of Homemade Sorbet vg & Ice Cream v 7.95 *Ask what flavours we have today!*

Digestifs

Leyrat VSOP, Cognac, France 40%	12 _{25ml}
Rémy Martin Louis XIII, Cognac, France 40%	165 _{25ml}
Dupont VSOP, Calvados, Pays D'auge, France 42%	12 25 MI
Metaxa 12 Stars, Brandy, Greece 40%	6 25ml
Glenmorangie Signet, Single Malt Whisky, Highland 46%	36 _{25ml}

The finer details

V vegetarian | VG vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business. Adults require approximately 2000 kcal a day.

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ROOFTOP BAR I KITCHEN I CLUB