



Desserts

Add a moment with Louis XIII "The Fragrance of Time"

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

Strawberry, Basil & Champagne £11.50

Strawberry parfait, crispy meringue, basil, macerated strawberries,
Champagne jelly, strawberry sorbet, basil cress | 756 kcal
Sommelier's choice – Prosecco Rosé, DOC, Serena 1881, Italy NV £9.95

Pecan & Espresso Sabayon £12.00

Pecan sponge, coffee ice cream, espresso sabayon and pecan biscotti | 790 kcal
Sommelier's choice – Espresso Martini £14.00

White Chocolate, Raspberries & Limoncello £12.00

Lemon posset, raspberry and white chocolate crumb,
raspberry sorbet, candied lemon and hot limoncello syrup | 756 kcal
Sommelier's choice – Sauternes, Château Les Mingets, France 2019 £8.50

Passion Fruit, Mango & Lemongrass Soufflé £13.50

Passion fruit and mango soufflé with lemongrass sauce and tropical sorbet | 575 kcal
Sommelier's choice – Changyu Golden Vidal Icewine, China 2022 £13.50

Dulce, Banana & Chocolate £12.50

Chocolate pavé, rum bananas, dulce purée,
banana crumb and banana split ice cream | 291 kcal
Sommelier's choice – Botrytised Riesling, Polish Hill, Australia £9.50

Watermelon, Berries & Mint £12.00

Compressed watermelon with cantaloupe Sauterne sauce, fresh berries and berry sorbet | 270 kcal
Sommelier's choice – Monbazillac, Château Ramon, France 2019 £7.00

Selection of Cheeses with Fudges Biscuits

Three cheeses £8.50 | 367 kcal • Five cheeses £13.50 | 431 kcal
To complement we have a superb selection of three ports for £19.00

Selection of Local Ice Creams & Sorbets £7.50 | 647 kcal

Sommelier's choice – Pineau des Charentes, France £7.50

the jetty

A stylized graphic of a jetty structure, consisting of a horizontal beam supported by three vertical pillars. The beam and pillars are white and have a slightly blurred, ethereal appearance.