

DESSERTS

Hazelnut plaisir sucré, chocolate syrup, biscuit, milk ice-cream	9.50
<i>Maury Tradition, Domaine de la Coume du Roy, Roussillon '11</i>	11.00
Rum baba, Chantilly cream, mango,	9.50
pineapple carpaccio, Havana Club 7	
<i>Pinot Gris Vendanges, Tardives Domaine Trimbach, Alsace '08</i>	14.00
Banana parfait, caramelised banana, honeycomb,	9.50
salted caramel ice-cream, passion fruit	
<i>Château Le Fage, Grande Réserve, Monbazillac '12</i>	9.50
Apple tarte tatin, vanilla ice-cream	16.00
and caramel sauce (for two)	
<i>Pinot Gris Vendanges Tardives, Domaine Trimbach, Alsace '08</i>	14.00
Yorkshire rhubarb soufflé, crumble, vanilla ice-cream	9.50
(Please allow 20 minutes)	
<i>Pinot Gris Vendanges Tardives, Domaine Trimbach, Alsace '08</i>	14.00
Selection of sorbets and ice-cream	6.50
Selection of cheeses served from our cheese trolley,	8.00 (3pcs)
crackers and chutney	13.00 (5pcs)
Selection of teas and coffees	4.50
English breakfast	
Earl grey	
Chamomile	
Green tea	
Peppermint	
Fresh mint	
Selection of chocolates	3.00

Discretionary 12.5% service charge will be added to your final bill.
All prices are including VAT.

Some cheeses are made with raw milk.