

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, mirabelle plums, fig carpaccio, Havana Club 7	9.50
<i>Semillon Late Harvest, Cullen, Margaret River, Western Australia '13</i>	18.00
Morello cherries, pistachio sablé, yoghurt, pistachio ice-cream	9.50
<i>Demi-Sec, Nyetimber, Southern England 'NV</i>	18.00
Apple tarte tatin, vanilla ice-cream and caramel sauce (for two)	16.00
<i>Chardonnay, Beerenauslese, Weingut Lang, Neusiedlersee, Austria '08</i>	14.00
Coconut & chocolate soufflé, kaffir lime ice-cream (Please allow 20 minutes)	9.50
<i>Shiraume Ginjo Umeshu Plum, Akashi-Tai, Hyogo 'NV</i>	9.50
Selection of sorbets and ice-cream	6.50
Selection of cheeses served from our cheese trolley, crackers and chutney	8.00 (3pcs) 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.