

DESSERTS

Hazelnut plaisir sucré, chocolate syrup, biscuit, milk ice-cream	9.50
<i>Kyperounda, Commandaria, Pitsilia Mountains, Cyprus '08</i>	13.50
Rum baba, Chantilly cream, mirabelle plums, fig carpaccio, Havana Club 7	9.50
<i>Pinot Gris, Rotleibel de Rorschwihr, Vendanges Tardives, '96 Domaine Rolly Gassmann, Alsace</i>	19.50
Pink lady custard, baked apple ice cream, caramel jelly	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>Château Le Fage, Grande Réserve, Monbazillac '13</i>	9.50
Williams pear soufflé, Valrhona chocolate sauce and walnut ice cream	9.50
(Please allow 20 minutes)	
<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	12.00 (3pcs) 16.00 (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.