

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, mango, pineapple carpaccio, Rum punch	9.50
<i>Pinot Gris, Rotleibel de Rorschwihr, Vendanges Tardives, '96 Domaine Rolly Gassmann, Alsace</i>	19.50
Gariguettes strawberries, balsamic vinegar, pea and mint, sablé Breton, crème fraîche ice cream	9.50
<i>Shiraume Ginjo Umeshu Plum, Akashi-Tai, Hyogo 'NV</i>	9.50
Apple tarte tatin, vanilla ice cream, caramel sauce (for two)	16.00
<i>Château de Cérons, Cérons, Bordeaux '08</i>	9.50
Banana soufflé, banana tartare, peanut ice cream (Please allow 20 minutes)	9.50
<i>Pinot Gris, Rotleibel de Rorschwihr, Vendanges Tardives, '96 Domaine Rolly Gassmann, Alsace</i>	19.50
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.