

DESSERTS

Hazelnut plaisir sucré, chocolate syrup, biscuit, milk ice-cream DAIRY, GLUTEN, EGG NUTS	9.50
<i>Maurly, Domaine De La Coume Du Roy, Roussillon '14</i>	11
Rum baba, Chantilly cream, mango, pineapple carpaccio, rum punch DAIRY, GLUTEN, SULPHITES, EGG	9.50
<i>Pinot Gris, Rotleibel de Rorschwihr, Vendanges Tardives, '96 Domaine Rolly Gassmann, Alsace</i>	19.50
Vanilla parfait, Olive oil sponge, Plum carpaccio, Sloe gin, Pistachios DAIRY, GLUTEN, SULPHITES	9.50
<i>Mullineux, Straw wine, Swartland, South Africa '17</i>	21.50
Apple tarte tatin, vanilla ice cream, caramel sauce (for two) DAIRY, GLUTEN, EGG	16.00
<i>Château de Cérons, Cérons, Sauternes '08</i>	9.50
<i>Château d'Yquem, Premier Cru Supérieur, Sauternes '08</i>	80
Raspberry soufflé, white chocolate ice cream (Please allow 20 minutes) DAIRY, GLUTEN, EGG	9.50
<i>Riesling, d'Arenberg, The Noble, Australia, '16</i>	11
Selection of sorbets and ice cream DAIRY	6.50
<i>Shiraume Ginjo Umeshu Plum, Akashi - Tai, Hyogo</i>	9.50
Selection of cheeses served from our cheese trolley crackers and chutney DAIRY, GLUTEN	12.00 (3pcs) 16.00 (5pcs)
Selection of petits fours DAIRY, EGGS, SULPHITES	3.00
Selection of teas and coffees	4.50
Nespresso Exclusive Selection, Nepal Lamjung <i>Velvety and deep roasted from the Himalaya foothills Gifted with fresh notes of toasted bread and a supple texture.</i>	6.00
Nespresso Exclusive Selection, Kilimanjaro Peaberry <i>Fruity and rounded, made with exceptional Peaberry beans A fruity coffee offering a round, harmonious sensation</i>	6.00

Discretionary 12.5% service charge will be added to your final bill.

All prices are including VAT.

Some cheeses are made with raw milk.