



Desserts

Pomme Verte 510 kcal **12.50**

Granny Smith apple parfait

Mount Horrocks, "Cordon Cut" Riesling 2022. Australia 20.00

Fondant au chocolat noir 653 kcal **12.00 v**

Warm dark chocolate fondant, pistachio ice cream

Mas Mudigliza, Maury Grenat, Vin Doux Naturel 2018. France 10.50

Crème Brulée 698 kcal **10.00 v**

Vanilla crème brulée, lemon madeleines

Disznókő, Dorgó Vineyard, "Édes Szamorodni" Tokaji 2018. Hungary 13.00

Paris-Brest 565 kcal **10.00 v**

Praline cream profiterole, praline ice cream

Fattoria dei Barbi, Vin Santo 2014. Italy 22.50

Mirrored cassis 223 kcal **9.50**

Blackcurrant parfait, sorbet

Nyetimber, Rosé MV. West Sussex, England 19.00

Tarte caramel 599 kcal **12.00**

Caramel and mascarpone tartlet, caramelised hazelnuts

Graham's, 10 Year Tawny. Portugal 10.00

Fraicheur d'ananas 284 kcal **11.00 vegan on request**

Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet

Château Roumieu, Sauternes 2019. France 12.00

Glaces et sorbets - per scoop **4.50 v/vg**

Homemade ice cream, approx. 140 kcal

Homemade sorbet, approx. 75 kcal

Sélection de fromages 938 kcal **22.00**

Beillevaire French farmhouse cheeses, Williams pear chutney

Please note our petit fours contains approx. 50 kcal per serving

Should you have any allergies or intolerances, please speak to your waiter before ordering.

Please note that whilst we minimise the risk of cross-contamination,

we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day.

A discretionary 15.00% service charge will be added to your bill. All prices include VAT. A cover charge of 2.00 per person will be added to your bill



Sweet Wines By the Glass

	100 ml
Domaine des Baumard, Carte d'Or, Côteaux du Layon, 2022. <i>France</i>	10.50
Dom. de la Chataigneraie Vouvray moelleux Saint Martin 2018. <i>France</i>	11.00
Château Roumieu, Sauternes 2019. <i>France</i>	12.00
Disznókő, Dorgó Vineyard, "Édes Szamorodni" Tokaji 2018. <i>Hungary</i>	13.00
Mount Horrock s, "Cordon Cut" Riesling 2022. <i>Australia</i>	20.00
Fattoria dei Barbi, Vin Santo 2014. <i>Italy</i>	22.50
	12 ml
Disznókő, Dorgó Vineyard, "Eszencia" Tokaji 2007. <i>Hungary</i>	10.50
<i>Served on a Crystal Angel Spoon, a lifting way to present a divine essence</i>	

Fortified Wines By the Glass

	100 ml
Graham's, Late Bottle Vintage, 2017. <i>Portugal</i>	8.50
Graham's, Six Grapes. <i>Portugal</i>	9.00
Graham's, 10 Year Tawny. <i>Portugal</i>	10.00
Mas Mudigliza, Maury Grenat, Vin Doux Naturel 2018. <i>France</i>	10.50
Château Lerys, Muscat de Rivesaltes NV. <i>France</i>	11.00
Graham's, "Quinta dos Malvedos" Vintage 2012. <i>Portugal</i>	12.00
Chambers, "Rosewood Vineyards" Muscat NV. <i>Australia</i>	12.00
Blandy's Malmsey, 10 Years Old. <i>Portugal</i>	13.00
Dow's, "Quinta do Bomfim" Vintage 2013. <i>Portugal</i>	14.00

Create your personal Sweet Wine Flight by choosing three 50ml wines from the list above

Digestifs and After Dinner

Cognac, Armagnac & Calvados	50 ml
Dupont Pays D'Auge, Calvados	15.00
Rémy Martin 1738 'Accord Royal'	15.00
Rémy Martin XO	39.50
Whisky	50ml
Glenmorangie Nectar d'Or 12 years, Sauternes finish	18.00
Highland Park 18 years old	29.50
Macallan 15 years old Double Cask	40.00

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