

DESSERTS

Hazelnut plaisir sucré, chocolate syrup, biscuit, milk ice-cream	10
<i>Maury, Domaine De La Coume Du Roy, Roussillon '14</i>	11
White Chocolate Mousse, textures of strawberries, sorrel	10
<i>Disznoko Mad Tokaj Aszu 5 Puttonyos Hungary '08</i>	28
Yorkshire rhubarb, Fromage Blanc, blood orange, honeycombe	11.50
<i>Château Rieussec, Sauternes France '07</i>	19
Apple tarte tatin, vanilla ice cream, caramel sauce (for two)	21
<i>Château de Cérons, Cérons, Sauternes '08</i>	11
<i>Château d'Yquem, Premier Cru Supérieur, Sauternes '08</i>	80
Raspberry soufflé, white chocolate ice cream	11.50
(Please allow 20 minutes)	
<i>Shiraume Ginjo Umeshu Plum, Akashi - Tai, Hyogo</i>	9.50
Selection of sorbets and ice cream	6.50
Selection of cheeses served from our cheese trolley	12.00 (3pcs)
crackers and chutney	16.00 (5pcs)
Selection of teas and coffees	4.50
Nespresso Exclusive Selection, Nepal Lamjung	6.00
<i>Velvety and deep roasted from the Himalaya foothills</i>	
<i>Gifted with fresh notes of toasted bread and a supple texture.</i>	
Nespresso Exclusive Selection, Kilimanjaro Peaberry	6.00
<i>Fruity and rounded, made with exceptional Peaberry beans</i>	
<i>A fruity coffee offering a round, harmonious sensation</i>	

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

All prices are including VAT.

Some cheeses are made with raw milk.