

DESSERT

Brogdale raspberry parfait, white chocolate, meringue	10
<i>Chardonnay Cuvée Beereauslese, Kracher 2017, Austria</i>	9
Dark chocolate pave, pistachio, milk ice cream	10
<i>Maury Tradition, Domaine de la Coume du Roy, Roussillon 2015, France</i>	11
Peach and champagne cheesecake, almond granola, lemon balm	12
<i>Poiré, Granit, Château de Hauteville, Normandie 2018, France</i>	8
Apple tarte tatin, vanilla ice cream, caramel sauce (for 2)	21
<i>Coteaux de l'Aubance Les Trois Schists, Montgilet, Loire Valley 2017, France</i>	12.5
Banana soufflé, rum raisin ice cream (Please allow 20 minutes)	12
<i>Château Lafaurie-Peyraguey 1^{er} Sauternes 2005, France</i>	35
Selection of sorbets and ice cream	7
<i>Moët et Chandon Grand Vintage Brut Rosé NV, Champagne, France</i>	18
Selection of 3 or 5 cheeses served from our cheese trolley	12/16
<i>Port Graham's Tawny 20 Y.O.</i>	17
<i>Madeira, Blandy's Bual (Jeroboam) 10 Y.O.</i>	25
<i>Vin Jaune, Château Chalon, Domaine Chevassu-Fassenet, Jura 1999, France</i>	25
Teas by Zig Zag	5
English breakfast	
Earl grey	
Yunnan green	
Lavender, rose, chamomile	
Peppermint	
Selection of Lavazza coffees	
Nespresso Exclusive Selection, Nepal Lamjung	6
<i>Velvety and deep roasted from the Himalaya foothills Gifted with fresh notes of toasted bread and a supple text</i>	
Nespresso Exclusive Selection, Kenya Milima	6
<i>Unique and elegant coffee from the rich volcanic soils of the Kenyan Highlands Fruity and rounded, harmonious sensation</i>	

Discretionary 12.5% service charge will be added to your final bill. All prices are including VAT. Please advise us of any allergy, intolerance or dietary requirement before ordering. Some cheeses are made with raw milk. Please refer to your waiter for more information