

DESSERT

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| Mango and lime Mousse, Sable Breton, Mango Sorbet | 10 |
| <i>Château Lafaurie-Peyraguey 1^{er} Sauternes 2005, France</i> | 35 |
| Brogdale raspberry parfait, white chocolate, meringue | 10 |
| <i>Coteaux de l'Aubance Les Trois Schists, Montgilet, Loire Valley 2017, France</i> | 12.5 |
| Dark chocolate pave, pistachio, milk ice cream | 10 |
| <i>Maury Tradition, Domaine de la Coume du Roy, Roussillon 2015, France</i> | 11 |
| Plum 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>Château d'Yquem, 1^{er} Grand Cru Classé, Sauternes 1996, France</i> | 45 (50ml) 90 (100ml) |
| Selection of sorbets and ice cream | 7 |
| <i>Digby 'Leander', Rosé Brut, Hampshire, UK, NV</i> | 17 |
| 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 |

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