



DESSERT MENU

Apple tarte tatin, caramel baked Pink Lady apples,
rich butter puff pastry & vanilla ice-cream (for two to share) 16.00

Apricot bakewell tart with apricot sorbet 7.50

BBQ pineapple, lime jelly, Thai basil, coconut sorbet 6.50

Eton Mess, basil sorbet, strawberries 7.50

Chocolate moelleux with salted almond ice-cream (15 min.) 8.50

Hazelnut financiers 4.50

Choice of artisan cheeses from La Fromagerie served with accompaniments:

Meule du skier, Beauvale blue cheese, Galette du templier goat's cheese

4.50 per piece

*Discretionary service charge of 12.5%. Dishes marked (v) denote that it is or can be altered to be suitable for vegetarians.
For information relating to allergens within our food, please request to view our allergen matrix.*



DESSERT WINES

Pacherenc du Vic-Bilh, France, 2011, 100ml 14.50

Maury, Mas Amiel Languedoc, France, 2013, 100ml 11.00

Quinta do Noval, LBV, Douro, Portugal, 2011, 100ml 11.00

Grahams Port, 10 years old, Tawny, Douro, Portugal, NV, 100ml 12.50

DIGESTIFS

Poire Williams Miclo 11

Martell VSOP 12

Hennessy VS 12

Martell Cordon Bleu 29

Cognac AE Dor XO 35

Calvados Chateau du Breuil 10

Calvados Camut 6yr 17

Arma Lauvia Reserva 13

Arma Lauvia Hors D'age 16

Arma. Darroze 8yr 18

Arma. Clos Martin '89 21

Grappa 25

Discretionary service charge of 12.5%.

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