



## DESSERT MENU

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

Apricot & frangipane 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:  
Comte D'estive hard cheese, Cashel blue cheese, Pouligny Saint-Pierre ' goat's cheese (4.50 per piece )



## 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 9.50

## DIGESTIFS

Poire Williams Miclo 11

Remy Martin 1738 18

Henessy XO 35.0

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 16

Arma. Clos Martin '89 21

Grappa 20

*Discretionary service charge of 12.5%.*

*For information relating to allergens within our drinks, please request to view our allergen matrix.*