



DESSERT MENU

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

Nemesis chocolate cake, clementine, Bulleit Rye ice cream 7.50

Vanilla panna cotta, blood orange sorbet & basil 7.50

Doughnuts, apple compote, maple glaze and crème anglaise 6.50

Chocolate fondant with black currant sorbet (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

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

Grahams Port, 10 years old, Tawny, Douro, Portugal, NV, 100ml 9.50

Tokaji Édes Szamorodni, Dorgo, Disznoko 2015, 100ml 12.00

Kirin, Yamahai Junmai Genshu, Nigata PREF, Japan, 2014, 100ml 15.00

DIGESTIFS

Poire Williams Miclo 11.00

Remy Martin 1738 18.00

Hennessy XO 35.00

Martell Cordon Bleu 29.00

Cognac AE Dor XO 35.00

Calvados Chateau du Breuil 10.00

Calvados Camut 6yr 17.00

Arma Lauvia Reserva 13.00

Arma Lauvia Hors D'age 16.00

Arma. Darroze 8yr 16.00

Arma. Clos Martin '89 21.00

Discretionary service charge of 12.5%.

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