



DESSERT MENU

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

Sauternes crème caramel Pedro Ximénez raisin,
mandarin granita 7.50

Chocolate fondant with black currant sorbet (15 min.) 8.50

Richmond Park honey, oats crumble, milk ice cream, meringue 7.50

Seasonal citrus, white chocolate ganache, coriander sorbet 7.50

Macarons (2) 2.20

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)

*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

Niepoort, Dee, Tawny, NV, 100ml 8.00

Tokaji Édes Szamorodni, Dorgo, Disznoko 2015, 100ml 12.50

Kirin, Yamahai Junmai Genshu, Nigata PREF, Japan, 2014, 100ml 16.00

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

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