



DESSERT MENU

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

Sauternes crème brûlée Pedro Ximénez raisin,
mandarin granita 7.50
Dairy, egg

Richmond Park honey, oats crumble, milk ice cream, meringue 7.50
Almonds, dairy, gluten

Chocolate fondant with black currant sorbet (15 min.) 8.50
Dairy, eggs, nuts

Raspberry and white chocolate millefeuille 7.50
Dairy, gluten, nuts

Macaroons (2) 2.20
Almonds, dairy

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)
Celery, gluten, dairy



DESSERT WINES

Niepoort, Dee, Tawny, NV, 100ml 7.50

Tokaji Édes Szamorodni, Dorgo, Disznoko 2013, 100ml 12.00

DIGESTIFS

Poire Williams Miclo 11.00

Remy Martin 1738 18.00

Henessy 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.