

## DESSERTS

'Clos Maggiore Caramelised Valrhona Chocolate Sensation' (for two) <i>Burnt Honey Ice Cream, Armagnac Jelly</i>	12.50 <i>per person</i>
<b>Henriques &amp; Henriques, Malvasia, 10 Years</b>	<b>8.00</b>
Baked Natural Greek Yogurt Cheese Cake <i>Fresh English Raspberries &amp; Raspberry Sorbet</i>	9.90
<b>Klein Constantia, Vin de Constance, 2015 (50ml)</b>	<b>12.50</b>
Wild Blackberry Mousse & White Chocolate Crèmeux <i>Yogurt Sponge &amp; Yuzu Ice Cream</i>	10.50
<b>Dreissigacker, Bechtheimer Stein, Riesling, Auslese, 2008</b>	<b>10.00</b>
Soft Banana & Muscovado Cake, Fresh Alphonso Mango (vegan) <i>Jamaican Coconut Foam, Pineapple &amp; Coriander Sorbet</i>	10.50
<b>Château Rieussec, Sauternes, 2009</b>	<b>14.00</b>
Irish Baileys Parfait, Piedmont Hazelnut Sponge <i>Guatemalan Coffee Ice Cream</i>	10.50
<b>Domaine Des Bernardins, Muscat de Beumes de Venise, Hommage, NV</b>	<b>10.50</b>
Assortment of Ice Cream & Fruit Sorbet	8.90
Selection of European Cheeses <i>Artisan Cheeses Served with Hand Baked Biscuits &amp; Quince Jelly</i>	13.50
<b>Domaine Macle, Macvin du Jura, NV</b>	<b>9.00</b>

*Some dishes may not be suitable for dietary requirements, please do advise our knowledgeable team.  
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*