

DESSERTS

'Clos Maggiore Caramelised Valrhona Chocolate Sensation' (for two) 10.50
Burnt Honey Ice Cream, Armagnac Jelly per person

Madeira Broadbent, Malmsey Reserve, 10 Years Old, Portugal, 8.50

Greek Yogurt & Lemon Zest Mousse, Yuzu Curd & Honey Comb 9.00
Lime & Almond Sponge, Blackcurrant Sorbet

Monbazillac, Château Belingard, 2011, South West, France, 5.50

English Raspberries & Meringue 8.50
Light Tarragon Cream, Basil Sorbet

Moscato d'Asti 'Nivole', Michele Chiarlo, 2015, Piemonte, Italy, 5.00

Conference Pear Poached in Tonka Bean Syrup 9.50
Williamine, Almond and Hazelnut Praliné, Salted Caramel Ice Cream

Coteaux du Layon 'Les 4 Villages', Domaine FL, 2009, Loire Valley, France, 9.75

Pineapple & Vanilla Mousse, Cinnamon Shortbread 9.00
Piña Colada Sorbet

Jurançon, Charles Hours, Uroulat, 2014, South-West, France, 11.00

Assortment of Ice Cream & Fruit Sorbet 8.50

Selection of European Cheeses 12.50
Artisan Cheeses Served with Hand Baked Biscuits & Quince Jelly

Amarone della Valpolicella, Tezza, 2010, Veneto, Italy, 17.00 (125ml)
Barros Port, L.B.V., 2011, Douro, Portugal, 7.00

***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.***