

DESSERTS

'Clos Maggiore Caramelised Valrhona Chocolate Sensation' (for two) <i>Tonka Bean Ice Cream, Armagnac Jelly</i>	12.50 <i>per person</i>
Henriques & Henriques, Malvasia, 10 Years	8.00
Baked Natural Greek Yogurt Cheesecake & Poached Force Rhubarbs <i>Blueberry & Granny Smith Apple Sorbet</i>	9.50
Domaine Des Bernardins, Muscat de Beaumes de Venise, Hommage, NV	10.50
Soaked French Savarin & Pink Lady Apple <i>Marinated Mango & Manzana Syrup, Mango & Yuzu Sorbet</i>	10.50
Château Rieussec, Sauternes, 2010	12.50
Soft Banana Cake & Slow Cooked Pineapple (vegan) <i>Jamaican Coconut Sorbet, Ginger, Oat & Almond Granola</i>	9.50
Markus Molitor, Graacher Himmelreich, Riesling, Auslese, 2015	14.00
Guatemalan Coffee 'Espresso Martini' <i>Chocolate Financier & Cappuccino Foam, Coffee Granité</i>	9.50
Klein Constantia, Vin de Constance, 2015 (50ml)	13.50
Assortment of Ice Cream & Fruit Sorbet	8.50
Selection of European Cheeses <i>Artisan Cheeses Served with Hand Baked Biscuits & Quince Jelly</i>	12.50
Warre's, LBV, Douro, Portugal, 2007	8.00

*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.*