

DESSERTS

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

*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.*