

## DESSERTS

Jivara Chocolate & Mango	13.50
<i>Riesling, Sweet Agnes, Seifried, Nelson, New Zealand, 2019</i>	12.00
Cherry Blossom Parfait, Pistachio, Morello Sorbet	15.00
<i>Tokaj, Szamorodni, Barta, Hungary, 2013</i>	14.00
Dulce De Leche Caramel, Passionfruit, Crème Frâche	14.00
<i>Recioto della Valpolicella, Valpantena, Tezza, Veneto, Italy, 2017</i>	12.00
High Mountain Wild Honey & Vanilla Crème Brûlée	12.50
<i>Château Briatte, Sauternes, Bordeaux, France, 2014</i>	13.50
Classic Rum Baba, Appleton Estate 8 Year Old Rum, Lightly Whipped Chantilly	14.50
<i>Jurançon, La Magendia, Clos Lapeyre, South West, France, 2017</i>	13.50
Winter Sorbet & Ice Cream Selection	9.50
<i>Moscato d'Asti, Antonio &amp; Raimondo, Piedmont, Italy, 2021</i>	8.50

### CHEESE

A Selection of British & European Artisan Cheeses served with homemade chutney, fig and walnut bread

3 choices 14.00 per person

5 choices 18.00 per person

### COFFEE

A selection of La Reserva de Tierra & Columbia 100% Arabica coffees served with petit fours 6.90 per person

Homemade Petit Fours 5.00

**Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00**

*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.*