



DESSERTS

Caramelia Chocolate, Banana, Malibu Sorbet	13.50
<i>Vin de Constance, Klein Constantia, Coastal Region, South Africa, 2018</i>	16.50
Calvados & Granny Smith Apple Blossom, Cider Apple Sorbet	15.00
<i>Sauvignon Blanc, Sticky Mickey, Eradus, Marlborough, New Zealand, 2017</i>	13.00
Amalfi Lemon Tart, Rhubarb & Rose Petal Sorbet	14.00
<i>Riesling, Sweet Agnes, Seifried, Nelson, New Zealand, 2019</i>	12.00
Toasted Hazelnut & Coffee Paris-Brest	14.00
<i>Château Briatte, Sauternes, Bordeaux, France, 2018</i>	13.50
Vanilla & Raspberry Crème Brulee	12.50
<i>Tokaj, Szamorodni, Barta, Hungary, 2013</i>	14.00
Sorbet & Ice Cream Selection	9.50
<i>Moscato d'Asti, Antonio & Raimondo, Piedmont, Italy, 2021</i>	8.50

CHEESE

Selection of British & European Artisan Cheeses served with homemade chutney, sultana & walnut bread
3 choices 14.00 per person
5 choices 18.00 per person

COFFEE

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

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*