DESSERTS

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