



## DESSERTS

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| 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            |
| Amalfi Lemon Tart, Rhubarb & Rose Petal Sorbet   | 14.00            |
| <i>Recioto della Valpolicella, Valpantena, Tezza, Veneto, Italy, 2017</i>                            | 12.00            |
| Pistachio & Chocolate Profiterole Craquelin, Warm Chocolate Sauce                                    | 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   |                  |
| 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.*