



## 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>	12.50
Manjari Chocolate Cremeux, Wye Valley Cherries, Morello Cherry Sorbet	14.50
<i>Recioto della Valpolicella, Valpantena, Tezza, Veneto, Italy, 2017</i>	14.00
Sorbet & Ice Cream Selection	9.50
<i>Moscato d'Asti, Antonio &amp; Raimondo, Piedmont, Italy, 2029</i>	9.00

### 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.*