



DESSERTS

Caramelia Chocolate, Banana, Coconut Sorbet	13.50
<i>Vin de Constance, Klein Constantia, Coastal Region, South Africa, 2018</i>	16.50
Goat's Cheese Cheesecake, Wild Blueberry & Parma Violet	15.00
<i>Recioto della Valpolicella, Tezza, Veneto, Italy, 2017</i>	14.00
Lemon, Black Sesame Ice Cream & Yoghurt Foam	14.00
<i>Chenin Blanc, Late Harvest, Nelson Family, Paarl, South Africa, 2018</i>	13.00
Valrhona Chocolate, Coffee & Toasted Hazelnut Delice	14.50
<i>Sherry, Pedro Ximénez, Barbadillo, Andalusia, Spain, NV</i>	12.50
Sorbet & Ice Cream Selection	9.50
<i>Moscato d'Asti, Antonio & Raimondo, Piedmont, Italy, 2022</i>	9.50

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

Miscela Evoluzione 100% Arabica coffee served with a selection of homemade petit fours at 7.40 per person

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