



## DESSERTS

White Chocolate, Yorkshire Rhubarb, Tonka Bean Pavlova	14.00
<i>Ortega, Late Harvest, Linden Estate, Berkshire, England, NV</i>	12.50
French Gariguettes Strawberry & Jasmine Charlotte, Strawberry Sorbet	15.00
<i>Maury, Grenat, Lafage, Languedoc-Roussillon, France, 2020</i>	14.00
Meyer Lemon Iced Parfait, Kumquat Marmalade, Lemon Sorbet	14.00
<i>Riesling, Sweet Agnes, Seifried, Nelson, New Zealand, 2019</i>	12.00
Guanaja 70% Chocolate Souffle, Crème Fraiche Ice Cream	15.00
<i>Sercial, 10 years, Henriques &amp; Henriques, Madeira, Portugal, NV</i>	13.50
Sorbet & Ice Cream Selection	9.50
<i>Moscato d'Asti, Antonio &amp; Raimondo, Piedmont, Italy, 2022</i>	9.50

### CHEESE

Selection of British & European Artisan Cheeses served with Quince Paste, Sour Cherry Fruit Bread, Buttermilk Seeded Crackers

3 choices 14.00 per person

5 choices 18.00 per person

### COFFEE

Unlimited 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
--	-------

*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.*