



DESSERTS

White Chocolate, Yorkshire Rhubarb, Tonka Bean Pavlova	13.50
<i>Ortega, Late Harvest, Linden Estate, Berkshire, England, NV</i>	12.50
French Gariguette Strawberry & Jasmine Charlotte, Strawberry Sorbet	14.50
<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	15.50
<i>(please allow 15 mins)</i>	
<i>Sercial, 10 years, Henriques & Henriques, Madeira, Portugal, NV</i>	13.50
Sorbet & Ice Cream Selection with Seasonal Berries	12.50
<i>Moscato d'Asti, Antonio & Raimondo, Piedmont, Italy, 2022</i>	9.50

CHEESE

Selection of British & European Artisan Cheeses served with Sour Cherry & Currant 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
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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.*