

Cheese and Desserts

Plate of 3 or 5 artisan cheeses with chutney, biscuits & rye bread 10.50 / 14.00

Chantilly choux bun with vanilla ice cream & chocolate sauce 8.50 (v)

Earl Grey crème brûlée & grapefruit sorbet 8.75 (v) (ngci)

Lemon meringue tart with raspberry sorbet 9.00 (v)

Warm chocolate fondant & coffee sauce (15 mins) 9.00 (v)

Chestnut Mont-Blanc with blackcurrant coulis 8.50

Two scoops of dairy ice creams (v) (ngci) OR fruit sorbets (v) (vg) (ngci) 5.50

Coffee or tea & dark chocolate truffle 4.50 (v) (ngci)

Dessert Wines & Digestifs

PORTS

Graham's port 20 years	13.00 (70ml)
Warre's vintage port 2000	22.00 (70ml)

SWEET WINES

Chateau Lafon, Sauternes 2015	7.00 (75ml)	35.00 (37.5cl)
Cypres de Climens, Barsac 2012		68.00 (37.5cl)
Quady Elysium Black Muscat, California 2015		36.00 (37.5cl)
Derezla Tokaji '5 Puttonyos', Hungary 2010		72.00 (37.5cl)

COGNAC

Courvoisier VS	4.00 (25ml)
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ARMAGNAC

Castarede 1987 Michel Roux Selection	10.00 (25ml)
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(v)-vegetarian (vg)-vegan (ngci)-no gluten containing ingredients

Full allergen information is available upon request. Please ask a member of our Management team.

A discretionary 12.5 % service charge will be added to your bill. All prices include VAT.