



DESSERTS

APPLE SOUFFLÉ gingerbread ice cream, honey Madeleine	9
WARM WINTER BERRY CRUMBLE vanilla foam, clotted cream, caramel sauce	9
DELICE D'ELISE CHOCOLATE MOUSSE marshmallow, coffee macaroon, matcha ice cream	10
RASPBERRY CRÈME BRÛLÉE shortbread biscuit	9
MANDARIN AND MINT CHEESECAKE chocolate orange soil and lemon balm cress	10
SELECTION OF FINE CHEESES	13

...and to accompany	125ml
PETIT MANSENG LES DERNIÈRES GRIVES, Côtes de Gascogne, 2015	7.50
NOBLE SEMILLON, Mitchell Winery, South Australia, 2014	9.50
ELYSIUM BLACK MUSCAT, Andrew Quady, California, 2015	10.50
TOKAJI ASZU 5 PUTTONYOS, Bene Pincészet, Hungary, 2005	12.00
COFFEE - freshly filtered, Cappuccino, Latte, Espresso	3.95
SPECIALITY TEA - Ceylon, Earl Grey, Peppermint, Camomile	3.95
LIQUEUR COFFEE - Whisky, Amaretto, Baileys, Cointreau, Tia Maria, Brandy	8.50

Jean-Didier Gouges, Head Chef

A discretionary 12.5% service will be added and entirely shared between all the staff.
Please make us aware of any requests, food allergies or intolerances that you may have.