



PUDDINGS £8.00

TART OF PEARS POACHED IN PORT
pistachio, Devonshire clotted cream

BAILEYS CHEESECAKE
cherries, caramelised Provence figs

STRAWBERRY SOUFFLÉ
orange compote, piña colada sorbet

VALRHONA CHOCOLATE MOUSSE
caramel honeycomb, raspberry sorbet

SORBETS AND ICE CREAM

FINE BRITISH CHEESES £12.50

INCLUDED IN FIXED PRICE MENU

(ordered separately £8.00)

BURNT VANILLA CUSTARD
black Provence figs, Granny Smith sorbet

PLUM AND FRANGIPANE TART
pistachio, caramel ice cream

...and to accompany

125ml

PETIT MANSENG LES DERNIÈRES GRIVES, Côtes de Gascogne, 2015 £7.00

ELYSIUM BLACK MUSCAT, Andrew Quady, California, 2015 £9.50

NOBLE SEMILLON, Mitchell Winery, South Australia, 2014 £9.50

TOKAJI ASZÚ 5 PUTTONYOS, Bene Pincészet, Hungary, 2005 £11.50

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

Head Chef - Adebola Adeshina

A discretionary 12.5% service added.

Please make us aware of any requests, food allergies or intolerances that you may have;
we will be more than happy to offer suitable alternatives.