

DESSERTS

Crème chiboust	7
<i>Figs, sunflower seed praline, port syrup</i>	
Passion fruit cheesecake	7
<i>Raspberries, almond biscuit</i>	
Nashi pear poached with ginger beer	7
<i>Black sesame mousse, sesame crackling, stem ginger</i>	
Cardamom crème brulee	8
<i>Cherry compote, shaved white chocolate</i>	
Chocolate fondant	9
<i>Black berries & milk ice-cream</i>	
Sorbet	5
<i>Mango or Raspberry</i>	
Milk Ice Cream	6
<i>Chocolate & pistachio nuts</i>	
Baked Normandy Camembert	9
<i>Croutons, quince jelly</i>	
Seasonal French cheeses	11
<i>(unpasteurised) chutney, Carr's water biscuits</i>	
Macaroon selection	5

Please ask your waiter if you require any information regarding allergies or intolerances

All prices are inclusive of current VAT. A discretionary rate of 12.5% will be added to the bill



DESSERT WINE

Sauternes Ginestet, Bordeaux, 2015

75ml 7
500ml 44

Tokaji Forditas, Hungary, 2013

500ml 80

TEA

English breakfast	3
Earl Grey	3
Green Tea	3
Peppermint	3
Camomile	3
Fresh Mint (Loose Leaf)	3

COFFEE

Espresso	2.5
Macchiato	2.5
Latte	3
Flat white	3
Cappuccino	3
Americano	2.5
Hot Chocolate	3.5

Available with pasteurised milk, almond milk

or soya milk