

DESSERTS

Beignets £14

Warm beignets served with a selection of signature sauces: dulce de leche, Valrhona Organic Andoa Dark Chocolate, spiced orange

Mille-feuille £12

Caramelised puff pastry with vanilla bean Chantilly, mango, passionfruit and pain d'epice crème

Pot de crème au chocolat £12

Chocolate pot de crème with spiced rum and cocoa nib nougatine

Tarte au citron £12

Lemon tart with olive oil, honey and roasted marcona almonds

Toast Français au Grand Marnier £12

Grand Marnier French toast with clementine confit and black pepper toffee butter

Tarte Tatin £14

Pear and apple tarte Tatin with warm caramel and Tahitian vanilla ice cream

Vins de Dessert

2017 Floralis Moscatel Oro, Torres 50cl Catalunya, Spain 125ml Bottle £28

2016 Château Grand-Jauga 37.5cl Sauternes, Bordeaux, France £32

2016 Vin Santo del Chianti 'Serelle', Ruffino 37.5cl Tuscany, Italy £12 £48

2010 Château Doisy Daëne, 2ème Cru Classé, 37.5cl Sauternes, Bordeaux, France £15 £60

NV Beerenauslese, Willi Opitz 37.5cl Burgenland, Austria £18 £70

1983 Château La Tour Blanche, Premier Cru Classé Sauternes, Bordeaux, France £180

Vins Fortifiés

2014 Graham's LBV 100ml Bottle £7 £48

Graham's 10-Year-Old Tawny £8 £58

2009 Dow's Quinta Do Bomfim £14 £105

2008 Graham's Quinta Dos Malvedos £110

1985 Dow's Vintage £200

1970 Sandeman Vintage Port £300

The East India Company Loose Leaf Tea

Black Tea

£5.25

Assam Hattiali Second Flush

Darjeeling First Flush

Royal Breakfast

The Staunton Earl Grey

Green Tea

£5.25

Saemidori Green Tea

The Prince Sultan's

Green Tea with Mint

White Tea

£5.25

Spring White

Oolong Tea

£5.25

Li Shan

Herbal Infusions

£5.25

Peppermint

Nile Chamomile

Tropical Punch

Coffee

£5.25

Americano

Latte

Decaffeinated

Macchiato

Espresso

Mocha

Cappuccino

Double espresso

£5.75