

Desserts

Panna cotta	£11
Cherry blossom citrus fruits cocoa nib brittle v (634 kcal)	
Molten fondant	£10
Chocolate Tahitian vanilla ice cream v (523 kcal)	
Mango mousse	£11
Carrot sponge buckwheat caramel mango v (395 kcal)	
Crème brûlée cheesecake	£11
Vanilla caramel crackling forest berries v (335 kcal)	
Tarte Tatin	£10
Apple pear clotted cream gelato v (524 kcal)	
Champagne sorbet	£10
Veuve Clicquot strawberries v (77 kcal)	

Dessert Wines

	125ml	Bottle
Floralis Moscatel Oro, Torres, Catalunya, Spain 2017 50cl		£32
Château Grand-Jauga, Sauternes, Bordeaux, France 2022 37.5cl		£35
Vin Santo del Chianti 'Serelle', Ruffino, Tuscany, Italy 2020 37.5cl	£20	£55
Château d'Yquem Sauternes, Bordeaux, France 2007		£500

Dessert Cocktail

Café	£18
Our twist on the Espresso Martini recreates coffee's complex flavours by combining Courvoisier VSOP with amari and vermouth house blend, stirred over ice and layered with an indulgent espresso and almond crema.	



Please scan the QR code for allergen and dietary information.