

## DESSERTS

### Tiramisù £12

Espresso-soaked savoiardi, layered with whipped mascarpone cream, finished with a Valrhona cocoa and a dark chocolate flake

### Warm Valrhona Chocolate Fondant £12

Decedent chocolate fondant with a molten centre, served with Tahitian vanilla ice cream

### Mango and Caramel Mousse £12

Exotic mango mousse layered with carrot sponge, buckwheat caramel and mango-lime confit, finished with a silky mango crémeux

### Strawberries & Cream £13

Seasonal strawberries with pistachio and knafeh crunch, pistachio crémeux and Bahibe milk chocolate cream

### “Sip Happens; It’s Champagne Lolly Time” £8

Strawberry infused Veuve Clicquot Champagne Ice lolly with summer berries

### Lemon Meringue & Frozen Maple Yoghurt £12

Lemon curd layered with light sponge, citrus crème fraîche, crisp meringue shards, and a quenelle of maple frozen yoghurt

## DESSERT WINES

Château Grand-Jauga  
37.5cl, Sauternes,  
France 2022

100ml £10 / Bottle £36

Fattoria di Basciano,  
Vinsanto del Chianti Rufina  
37.5cl, Tuscany, Italy 2018

100ml £16 / Bottle £52

Château Suduiraut 1er Cru  
Classe 37.5cl, Sauternes,  
France 2016

Bottle £66

Dobogó Tokaji Aszú 6  
Puttonyos 50cl  
Tokaji, Hungary 2018

Bottle £100

Château d’Yquem 75cl  
Sauternes, France 2007

Bottle £500

## DESSERT COCKTAIL

### Café £18

Our take on the Espresso Martini blends Courvoisier VSOP with house amari and vermouth, layered with an indulgent espresso and almond crema.



Please scan the QR code for allergen and dietary information.