

DESSERT MENU

SWEET WINE 100 ML

Kika, Miles Mossop, 2013 25
 Swartland, Coastal Region, South Africa

Tokaji, Szamorodni, Istvan Szepsy, 2017 32
 Tokaj, Hungary

Chateau de Fargues, 2003 55
 Sauternes, Bordeaux, France

Chateau d'Yquem, 2021 95
 Sauternes, Bordeaux, France

Chateau d'Yquem, 2013 165
 Sauternes, Bordeaux, France, by Magnum

Vin Santo, Castello di Albola, 2004 32
 Tuscany, Italy

SHERRY 100 ML

Sherry Oloroso Dulce Matusalem, Gonzalez-Byass, V.O.R.S 25

PORT 100 ML

Ramos Pinto, Tawny 10yo 28

Colheita, Quinta do Noval, 2009 38

Quinta do Noval, Tawny 50yo 105

DESSERTS

CRÊPES SUZETTE 46

Flambée au Grand Marnier, Madagascan vanilla ice cream 1,173 Kcal
 For two to share

BANOFFEE 22

Custard tart, Malt ice cream 544 Kcal

ALPACO 66% CHOCOLATE 23

Cacao nib emulsion, chocolate sorbet 394 Kcal

VANILLA RICE PUDDING 23

Baked rhubarb, caramelised puff pastry 333 Kcal

CITRUS ETON MESS 23

Citrus fruits, mandarin sorbet 239 Kcal

SELECTION OF FARMHOUSE CHEESES 30

Served with a selection of bread and condiments 233 Kcal

ASSORTED ICE CREAM AND SORBET 264Kcal 16

TEA & COFFEE 9

Sustainably sourced through JING Tea and Extract Coffee

CHEF PARTNER: NICOLAS ROUZAUD

EXECUTIVE PASTRY CHEF: LOIC CARBONNET

Please inform us of any allergies and / or dietary requirements.
 Calorie figures are approximative

All prices are inclusive of VAT at the current rate.
 A discretionary service charge of 15% will be added to your bill.