

DESSERT MENU

SWEET WINE 100 ML

Kika, Miles Mossop, 2023 25
Swartland, Coastal Region, South Africa

Tokaji, Szamorodni, Istvan Szepsy, 2021 32
Tokaj, Hungary

Chateau Suduiraut, 2011 48
Sauternes, Bordeaux, France

Chateau d'Yquem, 2011 165
Sauternes, Bordeaux, France, by Jerobam

Vin Santo, Castello di Albola, 2007 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 4 6

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

TARTE TATIN 2 2

Puff pastry, apple brunoise, Calvados ice cream 481 kcal

CHOCOLATE & HAZELNUT 2 3

Guanaja 70% mousse, hazelnut praline, buttermilk ice cream 529 kcal

STICKY TOFFEE PUDDING 2 2

Banana compotée, milk ice cream, caramel sauce 428 kcal

FIG ETON MESS 2 2

Vanilla cream, raspberry & fig jam, meringue 273 kcal

SELECTION OF FARMHOUSE CHEESES 3 0

Served with a selection of bread and condiments 233 kcal

ASSORTED ICE CREAM AND SORBET 264 kcal 1 6

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.