

DESSERTS & CHEESE

Matcha, yuzu & miso caramel mousse, raspberry gel, miso caramel ice cream
598 kcal 14.00

Peach & chocolate choux, chocolate mousse, verbena, & apricot jam,
peach ripple ice cream *706 kcal*
13.00

Strawberry rice pudding, hibiscus & mint compote, wildflower meringue,
yoghurt ice cream *512kcal*
13.00

Mango & raspberry cheesecake, mascarpone, caramelised mango ice cream,
coconut croustillant *598 kcal*
13.00

Coconut & vanilla mousse, tropical fruit, macerated brioche,
coconut caramel ice cream *697 kcal*
14.00

Lemon & poppy seed cake, lemon diplomat, elderflower, strawberry sorbet (vg)
512kcal 14.00

French artisanal Brie & goats cheese mousse, cheddar crackers,
sultana & Comte bread, apple & cranberry chutney *793 kcal*
16.00

Valrhona chocolate petit fours (v) *256 kcal* 8.00

Ice cream & sorbets – selection of the day (v) *360 kcal per scoop*
per scoop 4.00

DESSERT COCKTAIL

‘GOLDEN TIME’ 20.00

Dupont Calvados VSOP, Pear Liqueur, Dom Benedictine,
Yellow Chartreuse, Pistachios Milk, Lemon & Lime Juice, Agave Nectar,
Angostura – Peychaud & Grapefruit Bitters

Nutty | Sweet | Rich

DESSERT WINE

Moscato d’Asti ‘Alasia’, Araldica, Piemonte, Italy 2023	100ml	7.50
<i>Fresh and lively. Crushed grapes, sherbet, Turkish delight</i>	75cl	51.00

Cerons, Chateau de Cerons 2018	100ml	13.00
<i>Rich and sumptuous. Honey, bitter orange, saffron</i>	37.5cl	46.00

PORT

Graham’s Six Grapes NV	100ml	8.50
<i>Rich and spicy. Plum, black cherry, prune, raisin</i>	75cl	51.00

Tawny 10yo Port, Graham’s NV	100ml	10.50
<i>Intense and complex. Dried fruits, toffee, spice</i>	75cl	66.00