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# CUT TO THE CHASE - THE SWEETS

DARK CHOCOLATE SOUFFLÉ *(Available from 18hrs)* £18  
Whipped Crème Fraîche, Chocolate Sauce, Gianduja Ice Cream

TROPICAL FRUIT BAKED ALASKA £16  
White Chocolate Buttermilk Cake, Passionfruit Curd

BANANA CREAM PIE £16  
Tahitian Vanilla Crème Brûlée, Caramelized Puff Pastry

BURNT BASQUE CHEESECAKE £16  
Hugh Lowe Farm Strawberries

GRANNY SMITH APPLE CRUMBLE £16  
Candied Almonds, Tahitian Vanilla Ice cream

WP SIGNATURE VALRHONA CHOCOLATE BAR £16  
Hazelnut Praline Rum Ice Cream, Chocolate Crèmeux

ARTISANAL CHEESES Three £16  
Six £24  
The selection we are featuring is our tribute to passionate and devoted cheese makers from across the UK and Ireland. Enjoy!

Montgomery by Jamie Montgomery in North Cadbury, Somerset  
St Jude by Julie Cheyney at Fen Farm Dairy in Bungay, Suffolk  
Spenwood by Anne Wigmore in Riseley, Berkshire  
Gubbeen by Gianna Ferguson in Cork, Ireland  
Colston Bassett Stilton by Billy Kevan in Colston Bassett, Nottinghamshire  
Dorstone by Charlie Westhead in Dorstone, Herefordshire

Executive Pastry Chef, Niamh Larkin

Our menu contains allergens. If you have a food allergy or intolerance, please do let a member of the restaurant team know upon placing your order. Prices include VAT exclude 15% service charge.

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# SPECIALITY TEA SELECTION

## JING™

DARJEELING 1ST FLUSH SUPREME	£20
First flush with a light and floral subtle taste. Hints of elusive muscatel flavour.	
ORGANIC DRAGON WELL	£42
Vivid flavours and soft hazel sweetness, an extraordinary sample of Dragon Well.	
WILD WUYI OOLONG	£58
Deep malt flavours balanced with honey sweetness.	
TAIWAN LI SHAN	£28
Lightly oxidised and tightly rolled oolong tea. Pristine bright yellow colour and a sweet, floral aroma.	
1970s WENGE LOOSE RAW PU ERH	£68
Rare loose raw pu erh. Rich and smooth finish with ageing woody flavours and mineral complexities.	