
CUT TO THE CHASE - THE SWEETS

DARK CHOCOLATE SOUFFLÉ £18
Whipped Crème Fraîche, Chocolate Sauce, Gianduja Ice Cream

WINE PAIRING: Quady, Starboard, Batch 88, California NV (100ml) £23

SUMMER MANGO PAVLOVA £16

Tahitian Vanilla Cream, Mango Sorbet

WINE PAIRING: Peller Estates, Vidal, Icewine, Niagara Peninsula, Ontario, Canada 2024 (100ml) £42

BANANA CREAM PIE £16

Caramelised Puff Pastry, Bananas Foster Ice Cream

WINE PAIRING: Gonzalez Byass, Nectar, Pedro Ximenez Sherry, Spain NV (100ml) £20

"BASQUE STYLE" CHEESECAKE £16

Market Strawberries, Strawberry Coulis

WINE PAIRING: Ormus Dell Ornellaia, Tuscany, Italy 2021 (100ml) £25

MARKET BERRY CRUMBLE £16

Candied Almonds, Tahitian Vanilla Ice cream

WINE PAIRING: Disznókő, 5 Puttonyos, Tokaji, Hungary 2014 (100ml) £30

ARTISANAL CHEESES

The selection we are featuring is our tribute to passionate and devoted cheese makers from across the UK. Enjoy!

Three £16

Six £24

Montgomery Cheddar by Jamie Montgomery, Somerset

Elrick Log by Selina Cairns, South Lanarkshire

Wigmore by Anne Wigmore, Berkshire

Bix by Rose Grimond, Oxfordshire

Highmoor by Rose Grimond, Oxfordshire

Stilton Colston Bassett by Billy Kevan, Nottinghamshire

WINE PAIRING: Quinta do Romaneira, Colheita Port, Douro, Portugal 2007 (100ml) £40

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.

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.	