
CUT TO THE CHASE - THE SWEETS

£12

COCONUT STRACCIATELLA AND RASPBERRY BAKED ALASKA

White Chocolate Buttermilk Cake, Toasted Coconut

Ruinart Brut Rosé £36

TAHITIAN VANILLA AND LIME CHEESECAKE

Lime Curd, Strawberry & Lime Sorbet

Muscat, Domaine Christian Binner, SGN, 2003 £24

CHAMPAGNE PEACH & BLUEBERRY CRUMBLE

Toasted Almonds, '50 Bean' Vanilla Ice Cream

Muscat, Bera Moscato d'Asti, 2018 £14

BLACK FOREST PAVLOVA

Amarena Cherry Stracciatella, White Chocolate Kirsch Cream

Furmint, Tokaj-Hetzolvo, Late Harvest, 2015 £18

WARM VALRHONA DARK CHOCOLATE SOUFFLÉ

Whipped Crème Fraîche, Toasted Hazelnut Gianduja Ice Cream

Grenache, Mas Amiel, Maury Vintage, 2015 £16

SELECTION OF ARTISANAL CHEESES

Honeycomb, Toasted Nut Bread, Damson Paste, Candied Walnuts

Wine pairings selected by our sommelier to complement your cheese choices

THREE £16

six £24

Prices include VAT at the new reduced rate of 5% and exclude 14% service charge.
Our menu contains allergens. If you suffer from any food intolerances or allergies,
please let a member of the restaurant team know upon placing your order.