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# 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

Three £16

Honeycomb, Toasted Nut Bread, Damson Paste, Candied Walnuts

Six £24

Wine pairings selected by our sommelier to complement your cheese choices

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.