
CUT TO THE CHASE - THE SWEETS

BURNT BASQUE CHEESECAKE £16

New Forest Strawberries, Strawberry Sauce

WINE PAIRING: Dorgo 5 Puttonyos, Tokaji, Hungary 2013 £35

MARJOLASIAN £16

Cashew Nougatine, Espresso Mousse, Cappuccino Ice Cream

WINE PAIRING: Marco de Bartoli, Marsala Superiore 10 years, Sicily, Italy NV £35

PISTACHIO & RASPBERRY BAKED ALASKA £16

White Chocolate Buttermilk Cake, Berriolette Jam

WINE PAIRING: Joh. Jos. Prüm Wehlener Sonnenuhr Riesling Spatlese, Mosel, Germany 2011 £34

GRANNY SMITH APPLE & CINNAMON CRUMBLE £16

Tahitian Vanilla Ice Cream, Candied Almonds

WINE PAIRING: Leduc-Piedimonte, Ice Cider, Quebec, Canada £18

WARM VALRHONA DARK CHOCOLATE SOUFFLÉ (Available dinner only) £16

Whipped Crème Fraîche, Toasted Hazelnut Gianduja Ice Cream

WINE PAIRING: Andrew Quady, Black Muscat Elysium, California, USA £15

ARTISANAL CHEESES

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

WINE PAIRING: Blandy's 10 yrs Verdelho, Madeira, Portugal £15

Montgomery by Jamie Montgomery in North Cadbury, Somerset Three £16

St Jude by Julie Cheyney at Fen Farm Dairy in Bungay, Suffolk Six £24

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 any allergies or intolerances, please do let a member of the restaurant team know upon placing your order. Prices include VAT exclude 15% service charge.

SPECIALITY TEA & COFFEE SELECTION



DIFFERENCE
Coffee Company

KONA COFFEE FESTIVAL CROWN CHAMPION, ARIANNA FARMS, 2017 £12
Light, silky, rounded sweetness, cashew nuts & honey aromas, chocolate & peach taste.

JAMAICA BLUE MOUNTAIN, GOLD CUP GRADE £14
Floral aromas, mild & complex flavour with a lack of bitterness. Creamy and almost chocolatey taste.

WILD KOPI LUWAK, GRAND RESERVE £18
'The world's most expensive coffee', derives its name from the Indonesian civet cat.

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.