
CUT TO THE CHASE - THE SWEETS

VANILLA SOFT SERVE ICE CREAM £16

Marinated Strawberries, Vanilla Shortbread

YELLOW PEACH PAVLOVA £16

Coconut Tapioca, Raspberry Sorbet

WINE PAIRING: Familia Deicas, Tannat, Alycone, Uruguay NV £28

BURNT BASQUE CHEESECAKE £16

Hugh Lowe Farms Strawberries

WINE PAIRING: Recioto di Soave, Corte del Sole, Veneto, Italy 2018 £16

NECTARINE & BLACKBERRY CRUMBLE £16

Honey Mascarpone Ice Cream

WINE PAIRING: Churton, Petit Manseng, New Zealand, 2017 £26

CUT S'MORE £16

Dark Chocolate & Whiskey Cremeux, Graham Cracker Ice Cream

WINE PAIRING: Marc de Bourgogne Hors d'Age, Burgundy, France, NV £32

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

Whipped Crème Fraîche, Toasted Hazelnut Gianduja Ice Cream

WINE PAIRING: Riesling, Staffelter, Hof, Auslese, Mosel, 2006 £20

ARTISANAL BRITISH CHEESES Three £16

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

Six £24

WINE PAIRING: Dow's Vintage, 1985 £20

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 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.

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 and exclude 15% service charge.