

## Desserts

Citrus Eton Mess	22	Warm Chocolate Cake	23
Blood Orange Meringue		Vanilla Ice Cream	
Lemon & Bergamot Sorbet <small>248 kcal</small>		Chocolate Crumble <small>663 Kcal</small>	

Apple Candy Floss	20	Coffee Tart	23
Crème Fraîche		Coconut Crèmeux	
Apple & Kiwi Compotée		Café Latte Sauce	
Granny Smith Apple Jus <small>323 Kcal</small>		Coconut Yoghurt Sorbet <small>321 Kcal</small>	

Mille Feuille	25	Mont Blanc	22
Caramelised Pecan Nuts		Blackcurrant Compote	
Vanilla Ice Cream		Candied Chestnut	
Warm Caramel Sauce <small>764 Kcal</small>		Crème Fraîche Ice Cream <small>783 Kcal</small>	

Cheese 30

Selection Served with Quince Compote & Crackers  
Comté 28 Months, Montgomery Cheddar, Brillat Savarin  
Dorstone, Colston Bassett Stilton 233 Kcal

Chef Partner Nicolas Rouzaud  
Executive Pastry Chef Loic Carbonnet

Sweet Wines by the Glass 100ml

2020 Cyprès de Climens Sauternes Barsac, France	24	2017 Tokaji 'Szamorodni' Istvan Szepsy Mad, Hungary	32
2006 Sauternes Château d'Yquem, Magnum Bordeaux, France	165	2007 Tokaji Eszencia Istvan SzepsyTokaj, Hungary <small>75ml</small>	200

Tea & Coffee 9

Sustainably sourced through JING Tea and Extract Coffee

Please inform us of any allergies and / or dietary requirements.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.  
Calorie figures are approximate