

DESSERT MENU

SWEET WINE 100 ML

Kika, Miles Mossop, 2013 25
Swartland, Coastal Region South Africa

Tokaji, Szamorodni, Istvan Szepsy, 2017 32
Tokaj, Hungary

Chateau de Fargues, 2008 55
Sauternes, Bordeaux, France

Chateau d'Yquem 2021 95
Sauternes, Bordeaux, France

Chateau d'Yquem, 2006 165
Sauternes, Bordeaux, France, by Magnum

Vin Stanto Chimera, Castello de Monsanto, 2006 45
Tuscany, Italy

75 ML

Tokaji Eszencia, Istvan Szepsy, 2007 200
Tokaji, Hungary

SHERRY 100 ML

Sherry Oloroso Dulce Matusalem, Gonzalez-Byass, V.O.R.S 25

PORT 100 ML

Ramos Pinto, Tawny 10yo 28

Colheita, Quinta do Noval 2009 38

DESSERTS

CRÊPES SUZETTE 40
Flambée au Grand Marnier, Madagascan vanilla ice cream 1,173 Kcal
For two to share

CHOCOLATE & BROWNIE 23
Madagascan vanilla ice cream 394 Kcal

ORANGE GIVRÉ 20
Citrus & timut sorbet, sweet wine gelée 126 Kcal

VANILLA RICE PUDDING 23
Honey roasted plum, Armagnac, gingerbread ice cream 446 Kcal

STICKY TOFFEE PUDDING 23
Guinness-caramel sauce, vanilla ice cream 705 Kcal

ASSORTED ICE CREAM AND SORBET 264Kcal 16

SELECTION OF FARMHOUSE CHEESES 30
Served with selection of bread and condiments 233 Kcal

TEA & COFFEE 9
Sustainably sourced through JING Tea and Extract Coffee

CHEF PARTNER: NICOLAS ROUZAUD
EXECUTIVE PASTRY CHEF: LOIC CARBONNET

Please inform us of any allergies and / or dietary requirements.
Calorie figures are approximative

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