

## DESSERTS

Raspberry pavlova, sorbet v/gf		10	Selection of Ice Cream & Sorbet Please see waiter	9
Speculoos Biscoff Brûlée Strawberries, salted oat granola		10	Cheeseboard Daily selection of cheeses, please see specials menu. Peter's Yard sourdough crackers, grapes, spiced pear chutney	16
Chocolate  Dark chocolate mousse, Griottine che pistachio pb	rries	10	crackers, grapes, spicea pear criatiley	
	DI	GЕ	STIFS —	
SWEET WINE			COGNAC & BRANDY	
	75ml	BTL		50ml
Sauternes	10.5	42	Hennessy VS	20.1
La Fleur d'Or, France 2016			Remy Martin 1738	18.4
LBV Port Ferreira, Douro, Portugal 2016	7	55	Remy Martin XO	26.9
Tokaji Late Harvest Oremus Tokaj, Hungary 2019	21.6	70	Pisco ABA	14.5
	21.0		Torres Brandy	13.6
			Armagnac D'Aquitaine XO 20yo	22.1
			Hennessy Paradis	157.3
			Louis XIII	259.3
	ГЕА	&	COFFEE	
Green Tea		5	Macchiato	4.5
English Breakfast		5	Latte	5
Earl Grey		5	Cappuccino	5
Peppermint		5	Flat White	5
Chamomile		5	Espresso	3
Red Berries		5	Double Espresso	4
Lapsang Suchong		5	Hot Chocolate	5

v vegetarian | pb plant based | gf gluten free

Americano

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager.

