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| Cardamon Pannacotta, Yorkshire rhubarb | 10 |
| Spiced pineapple, rum glaze, cocount sorbet | 10 |
| Dark chocolate mousse, Seville orange curd | 10 |
| Selection of ice cream and sorbet, please see waiter | 9 |
| British and Irish cheeses | 16 |
| sourdough crackers, grapes, membrillo | |

| | | |
|------------------------------------------|------|-----|
| Sauternes, La Fleur d'Or, France 2016 | 75ml | Btl |
| LBV Port, Ferreira, Douro, Portugal 2016 | 10.5 | 43 |
| 56 | | 7 |

| | |
|------------------------------|-------|
| Hennessy VS | 50ml |
| Remy Martin 1738 | 17 |
| Remy Martin XO | 18.5 |
| Pisco ABA | 27 |
| Torres Brandy | 14.5 |
| Armagnac D'Aquitaine XO 20yo | 14 |
| Hennessy Paradis | 22.5 |
| | 157.5 |



v Vegetarian | **pb** plant based | **gf** Gluten free

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