

Dessert Menu

Caramelised Amalfi lemon tart

2019 Riesling Auslese, Selbach-Oster, Mosel, Germany £19.50

Spiced Rum savarin, chestnuts, Cabernet Sauvignon

2017 Moscato Passito, 'Sol', Ezio Cerruti, Piedmont, Italy £25.00

Apple crumble soufflé, honey custard

2019 Jurancon, 'Marie Kattlin', Domaine de Souch, South-West, France £26.00

Cocoa Bônet, mandarin, crème fraîche ice cream

2022 Roter Eiswein, Johanneshof Reinisch, Thermenregion, Austria £26.50

Saffron poached pear, meringue, ricotta & zabaione

2017 Tokaj Szamorodni, Juliet Victor, Tokaj, Hungary £23.50

Cheese from La Fromagerie

1992 Vintage Port, Fonseca, Douro, Portugal £37.00

50 Year Old Tawny Port, 'Golden Age' Taylor's, Douro, Portugal £44.00

A 15% discretionary service charge shall be added to your bill.

If you require any details on allergens within our dishes,
please ask one of the team