

DESSERT WINES

SWEET	75ml
Orange Muscat & Flora, Brown Brothers, Australia, 2013	6.00
Ctx. du Layon, Domaine de Forges, Loire Valley, France 2014	8.00
Sauternes, Castelnau de Suduiraut, France 2005	11.00
Tokaji Aszu, "5 Puttonyos", Royal Tokaji, Hungary 2009	11.50

FORTIFIED

Blandy's 10 Year, Madeira, Portugal NV	8.50
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SHERRY

Fino, Fernando de Castilla, Jerez, Spain NV	8.00
Pedro Ximenez, El Candado', Valdespino, Spain NV	9.50

PORT

Graham's, Six Grapes Reserve, NV	7.50
Graham's, 10 Years Old Tawny, NV	10.00
Graham's, Quinta Dos Malvedos, 2004	11.50

DESSERT COCKTAILS

Espresso Martini	13.50
Rum based, delicate notes of vanilla, hazelnut liquor & coffee	

Deep Purple	12.50
Fresh blackberries muddled and shaken with sloe gin, blackberry liqueur, a dash of cranberry juice and fresh mint, served in a chilled martini glass	

Dream in Belize	12.50
Fair Rum shaken with egg white, fresh squeezed lemon juice and homemade salty caramel syrup finished with drop of chocolate bitter. Served in martini glass	

Festive kiss	12.50
Martell cognac mixed with ratafia liqueur and cinnamon syrup finished with a touch of pear puree. Served in a goblet glass	

DESSERTS

Orange	7.50
Orange cheesecake parfait, blood orange sorbet Tokaji Aszu, "5 Puttonyos", Royal Tokaji, Hungary 2009 75ml	11.50

Coffee	8.00
Cappuccino mousse, milk ice cream Orange Muscat & Flora, Brown Brothers, Australia 2013 75ml	6.00

Rhubarb	8.50
Rhubarb & frangipane strudel, vanilla ice cream Coteaux du Layon, Dom. de Forges, France 2014 75ml	8.00

Chocolate Pave	8.00
Guanaja chocolate pave, milk ice cream Pedro Ximenez, El Candado', Valdespino, Spain NV 75ml	9.50

Ice cream	6.50
A selection of ice creams & sorbets	

Cheeses	13.00
Selection of British and French cheeses from Beillevaire A perfect matching can be organized by the sommelier team depending on your choices	

Coffees	3.85
Teas selection	4.00
Liqueur Coffee	7.20

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill. If you have any specific food allergies or intolerances, please speak to our staff about your requirements before ordering. Menus are subject to change due to seasonality and product availability.