

SKYLON

DESSERT

Treacle tart, Jersey clotted cream	7.50
<i>Côteaux du Layon Chaume, Domaine de Forges, France 2015</i>	8.50
Bramley apple & mixed berry crumble	8.00
Vanilla ice cream	
<i>Sauternes, Castelnau de Suduiraut, Bordeaux, France 2005</i>	11.50
Passion cheesecake	8.00
Raspberry sorbet, passion fruit curd	
<i>Orange Muscat & Flora, Brown Brother, Victoria , Australia 2016</i>	7.00
Spiced egg nog brûlée	8.00
Cherry sorbet	
<i>Orange Muscat & Flora, Brown Brother, Victoria , Australia 2016</i>	7.00
Chocolate & orange trifle	8.00
Grand Marnier jelly	
<i>Maury VDN, Mas Mudigliza, Roussillon, France 2014</i>	9.00
Ice creams & sorbets selection	2.00 per scoop
British Artisan Cheese Selection	9.00
Served with crackers & queens jelly	
<i>Graham's, 10 years old Tawny, NV</i>	10.00

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.
Be aware that some dishes may contain nut traces if you have any specific allergies, please inform a manager

COCKTAIL

Liquor Coffee 12.50

Espresso Martini 12.50

DIGESTIVE

Cognac

Hennessy Fine de Cognac 9.50

Martell VSOP 10.50

Delamain Pale & Dry X.O. 20.00

Whisky Single malt

Johnnie Walker Black Label 8.50

Macallan Gold 11.50

Bowmore 15 years 13.00

Caol Ila Distiller Edition 17.00

Calvados

Chateau du Breuil 15 years 16.00

Boulard Hors D'Age 14.00

Grappa

Pilzer, Grappa di Pinot Nero 9.00

Nonino, Grappa di Fragolino 11.00

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