



DESSERTS

Sticky toffee pudding / salted caramel ice cream 7
Pedro Ximenez NV, Fernando de Castilla, Spain 7.5

White chocolate mousse / hazelnut, passion fruit 8
Tokaji Azsu 5 Puttonyos 2012, Dorgo, Hungary 13.5

Walnut cake / poached pear, custard, poppyseeds 8
Coteaux du Layon 2016, Domaine de Forges, Loire Valley, France 8

Chocolate tart / Kentish raspberries, pistachio 9
Maury VDN 2015, Mas Mudigliza, Roussillon, France 8

Lemon meringue tart / clotted cream 7
Straw Wine Reserve 2013, Vergelegen, Stellenbosch, South Africa 7.5

Selection of Skylon ice creams & sorbets 2.5 / 4.5 / 6
 single / double / triple

BRITISH ISLES CHEESE 15

Our celebration of 5 cheeses individually sourced, from small producers throughout the British Isles served with crackers & quince.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.