

## DESSERTS

Lime cheesecake / Kentish raspberries, lemon curd	7
<i>Sauternes, Castelnau de Suduinaut, 2005, Bordeaux, France</i>	11.5
Honey Nut Hive / toasted walnut cake, burnt honey ice cream bee pollen , honeycomb	8
<i>Royal Tokaji, Blue Label, 5 Puttonyos, Hungary</i>	12.5
Summer berry trifle / jelly, glazed berries	8
<i>Coteaux du Layon 2016, Domaine de Forges, Loire Valley, France</i>	8
Chocolate ganache / strawberry sorbet, almond	9
<i>Maury VDN 2015, Mas Mudigliza, Roussillon, France</i>	8
Eton Mess / Pimm's jelly, citrus meringue, Chantilly, cucumber	8
<i>Coteaux du Layon 2016, Domaine de Forges, Loire Valley, France</i>	8
Cherry parfait / Pistachio macaroon, white chocolate	7
<i>Straw Wine Reserve 2013, Vergelegen, Stellenbosch, South Africa</i>	8
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.*