



DESSERTS

Blackberry Millefeuille / vanilla Chantilly, chocolate sorbet	8.50
<i>Royal Tokaji, Blue Label, 5 Puttonyos, Hungary</i>	12.50
Apple Tarte Tatin / clotted cream, salted caramel sauce	8.50
<i>Sauternes, Castelnau de Suduiraut, Bordeaux, France</i>	11.50
Chocolate Crèmeux / banana, hazelnut (gf)	9.00
<i>Maury VDN, Mas Mudigliza, Roussillon, France</i>	8.00
Coconut Parfait / lime, mango sorbet	8.00
<i>Straw Wine Reserve, Vergelegen, Stellenbosch, South Africa</i>	8.00
Milk Chocolate Sphere / pear, honeycomb, ginger sorbet (gf)	8.00
<i>Maury VDN, Mas Mudigliza, Roussillon, France</i>	8.00
Autumn fruit crumble, cinnamon Anglaise, vanilla ice cream (vg/gf)	7.50
<i>Coteaux du Layon Chaume, Domaine de Forges, Loire Valley, France</i>	8.00
Aged Comté, Stilton, grapes, celery, crackers	10.50
Selection of Skylon ice creams & sorbets (vg)	3.00/ 5.00 /7.00
Single / Double / Triple	

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.