



Dessert

Sample menu

Seasonal ice cream & sorbet Cinnamon (v, gf) / Vanilla & Sherry (gf, v) Blackcurrant / Chocolate (vg, gf)	3.5 per scoop
Dark chocolate Earl Grey caramels (v,gf) <i>Pair with Espresso Martini 13.5</i>	6
Spiced pumpkin sundae, caramelised puff pastry & toasted meringue (v) <i>Pair with Mount Horrocks Riesling 14</i>	11.5
Ricotta beignet, pine nut custard, hibiscus & orange marmalade (v) <i>Pair with Hétszölő Tokaji Late Harvest 9</i>	12
Brown sugar & fennel pavlova with poached quince & ginger sorbet (v, gf) <i>Pair with Hétszölő Tokaji Late Harvest 9</i>	11
Dark chocolate mousse, whipped hazelnut ganache, & cocoa nib tuile (gf) <i>Pair with Giovanni Allegrini Recioto Valpolicella 16</i>	12

*Please inform your waiter of any allergies or food intolerances prior to ordering.
A discretionary 13.5% service charge will be added to the bill.*



Dessert Wine

Sandeman, Ruby Port Fine Ruby Port Porto, Portugal 70ml/750ml btl	6 55
El Candado, Pedro Ximenez Pedro Ximenez Sherry Jerez, Spain 70ml/750ml btl	11 65
Maison Sichel, Sauternes 2020 Semillon, Sauvignon Blanc Sauternes, France 70ml/ 375ml btl	10 62
Hétszölő, Tokaji Late Harvest 2020 Harslevelu, Furmint Tokaj, Hungary 70ml/ 500ml btl	9 60
Mount Horrocks, 'Cordon Cut' 2022 Riesling Clare Valley, Australia 70ml/375ml btl	14 70
Giovanni Allegrini, Recioto 2018 Valpolicella blend Valpolicella, Italy 70ml/500ml btl	16 73

Digestifs

Tart's Limoncello	6
Espresso Martini Vodka Espresso Fair Café Liqueur	13.5
Boulevardier Bourbon or Rye Campari Sweet Vermouth	13.5

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