



Dessert

Seasonal ice cream & sorbet (per scoop)

Cinnamon (v, gf)

Blackcurrant / Chocolate (vg, gf)

3.5

Dark chocolate & almond truffles (v, gf)

6

Pair with Espresso Martini

13.5

Stracciatella & rhubarb ice cream sandwich,
poached rhubarb (v)

10.5

Pair with Mount Horrocks Riesling 2022

12

Treacle tart with vanilla & treacle ice cream (v)

11.5

Pair with Hétszölő Tokaji Late Harvest 2022

9

Brown sugar & fennel pavlova with blood orange
& ginger sorbet (v, gf)

10

Pair with Maison Sichel, Sauternes 2020

10

Dark chocolate mousse, whipped hazelnut ganache
& cocoa nib tuile (gf)

12

Pair with Giovanni Allegrini Recioto Valpolicella 2018

18

Please note we cannot guarantee no cross contamination.
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	5.75/55
Fine Ruby Port, Porto, Portugal, 70ml/750ml btl	
El Candado, Pedro Ximenez	9.25/92
Pedro Ximenez Sherry, Jerez, Spain, 70ml/750ml btl	
Maison Sichel, Sauternes 2020	10/54
Semillon, Sauvignon Blanc, Sauternes, France 70ml/ 375ml btl	
Hétszölő, Tokaji Late Harvest 2020	9/62
Harslevelu, Furmint, Tokaj, Hungary, 70ml/ 500ml btl	
Mount Horrocks, 'Cordon Cut' 2022	12/86
Riesling, Clare Valley, Australia, 70ml/375ml btl	
Giovanni Allegrini, Recioto 2018	18/124
Valpolicella blend, Valpolicella, Italy, 70ml/500ml btl	

Digestifs

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

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