



Dessert

Sample Menu

Seasonal ice cream & sorbet (per scoop)

Double chocolate fudge / Cheesecake (v, gf)

Blood orange / Almond (vg, gf)

3.5

Dark chocolate & almond truffles (v, gf)

6

Pair with Espresso Martini

14

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

10.5

Pair with L'Intact Pet Nat Gamay

13

Treacle tart with vanilla & treacle ice cream (v)

11.5

Pair with Hétszölö Tokaji Late Harvest 2022

11

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

10

Pair with Maison Sichel, Sauternes 2020

11.5

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

12

Pair with Giovanni Allegrini Recioto Valpolicella 2018

17.5

Please inform your waiter of any allergies or food intolerances prior to ordering.
Please note we cannot guarantee no cross contamination.



Dessert Wine

NV Dow's, Tawny Port Porto, Portugal, 70ml / 750ml btl	7/64
Emilio Hidalgo, Pedro Ximenez NV Palomino, Jerez, Spain, 70ml / 750ml btl	10.5/68
Maison Sichel, Sauternes 2020 Semillon, Sauvignon Blanc, Sauternes, France 70ml / 375ml btl	11.5/54
Hétszölő, Tokaji Late Harvest 2020 Harslevelu, Furmint, Tokaj, Hungary, 70ml / 500ml btl	11/69
La Stoppa, 'Vino del Volta' 2024 Malvasia, Emilia-Romagna, Italy, 70ml/500ml btl	17.5/111
Giovanni Allegrini, Recioto 2018 Valpolicella blend, Valpolicella, Italy, 70ml / 500ml btl	17.5/113

Digestifs

Tart's Limoncello	5/10
Espresso Martini Vodka, Espresso, Fair Café Liqueur	14
Boulevardier Bourbon or Rye, Campari, Sweet Vermouth	15

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A discretionary 13.5% service charge will be added to the bill.