

## DESSERTS

£7.50

### Passion fruit tart

Mango sorbet

*Ancienne Cure Monbazillac £8*

### Chocolate coffee bar

Almonds, hazelnuts, coffee ice cream

*Maury Roussillon £10*

### Citrus tapioca

Yuzu chocolate shard

*Carmes de Rieussec Sauternes £19*

### Three British cheeses

Fig chutney, Peter's Yard crackers

*Vintage Port Portugal £15*

## COFFEE

Espresso | Macchiato £3

Americano | Flat white | Cappuccino | Latte £4

## TEA

English breakfast | Earl Grey | Green Oolong

Chamomile | Fresh mint tea £3.50

## DESSERT WINES

### Ancienne Cure Jour de Fruit

Monbazillac, France

£25 (50cl bottle)

### Clot de l'Origine Maury

Roussillon, France

£50 (50cl bottle)

### Carmes de Rieussec 1er Cru

Sauternes

£119 (75cl bottle)

### Taylor's Quintal de Vergellas Vintage Port

Douro, Portugal

£99 (75cl bottle)

### Pallister Estate Noble Late Harvest

Martinborough, New Zealand

£62 (37.5cl bottle)

## DIGESTIVES

Calvados £9

Cognac Leyrat XO £18

Bruichladdich £12

Jammy Bear £14

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.

Optional service charge at 12.5% will be added onto the bill. VAT at 20% included.