

Dessert wines	50ml	100ml
Moscato d'Asti, Bricco Quaglia, La Spinetta, Piedmont, Italy, 2016		7.50
Coteaux du Layon, Passerillé, Philippe Delesvaux, France, 2016		8.00
Jurançon, La Magendia de Lapeyre, South West, France, 2014		10.00
Aleatico Salice Salentino, Candido, Puglia, Italy, 2012		11.00
Recioto Della Valpolicella Classico, Antolini, Veneto, Italy, 2015		12.00
Riesling Auslese, Brauneberger Juffer Sonnenuhr, F. Haag, Germany, 2013		15.00
Pinot Gris Grand Cru Sonnenglanz, VT, Bott Geyl, Alsace, 2010		14.00
Ice Cider, Leduc-Piedimonte, Quebec, Canada, 2010		16.00
Vinsanto, 4 Years Barrel Aged, Argyros, Santorini, Greece, 2009		23.00
Passito di Pantelleria, 'Ben Ryé', Donnafugata, Sicily, Italy, 2014	11.50	23.00
Château Guiraud, 1er Cru Classé, Sauternes, France, 2001	15.00	30.00
Chardonnay, TBA, No 13, Kracher, Burgenland, Austria, 1998	27.00	55.00
Tokaji Aszú 6 Puttonyos, István Szepsy, Hungary, 2007	28.00	56.00
Marsala Vergine, Marco di Bartolio, Sicily, Italy, 1988	28.50	57.00
Riesling TBA, Escherndorfer Lump, Horst Sauer, Franken, Germany, 2005	30.00	60.00
Tokaji Eszencia, Chateau Pajzos, Hungary, 2000	87.00	174.00
Eternal Plum, "Shizuku" Ginsen, Ume Shu, Kinmon Brewery, Japan NV		10.50

VAT included. A discretionary service charge of 12.5% will be added to your bill.

*For information relating to allergens within our food,
please request to view our allergen matrix.*

Dessert Cocktail Pairings

Summer in Havana	7.00
<i>Havana Club Añejo Especial, pistachio paste, banana, lime, soda</i>	
Rendezvous	7.00
<i>Bols Barrel Aged Genever, Four Pillars Bloody Shiraz, plum sake, rosé vermouth, amaro, verjus</i>	
Two Smoking Barrels	7.00
<i>Bruichladdich classic laddie whisky, burnt lemon sherbet, almond wine, spiced tea, lemon.</i>	
Turkish Fortune	7.00
<i>Bulleit Bourbon, Italian Amari, tonka & El Salvador espresso</i>	
Femme Fatale	7.00
<i>Ketel One vodka, mixed berries cordial, fino sherry, Audemus umami, lemon.</i>	

Coffee and Tea

All served with mignardises

Canton Tea blends	7.00
<i>English Breakfast, Chamomile, Silver Needle, Darjeeling, Oolong, Pouchong Green Tea, Earl Grey, Jasmine, Lapsang Souchong</i>	
Fresh herb and spice infusions from our trolley	7.00
Julius Meinl "Sidamo" Single Estate Coffee, El Salvador	7.00

Dessert

Pistachio soufflé, 70% chocolate & vanilla ice cream (Please allow up to 25 minutes)	13.00
Wild strawberry & kalamansi, vanilla cream, sake	11.50
Hot & cold apple, tatin, minus 8 vinegar ice cream	13.00
Bitter chocolate pavé, olive biscuit, olive oil ice-cream	13.00
English raspberry "Eton mess"	12.00

British and Irish cheese

Served with piccalilli and spiced apple & pear jam	17.50
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For our selection of sweet wines by the glass please see overleaf