

Dessert wines

	50ml	100ml
Moscato d'Asti, Bricco Quaglia, La Spinetta, Piedmont, Italy, 2016		7.50
'Patrimoine' Château Soucherie, Coteaux du Layon, France, 2015		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
Nobel Man, Sine Qua Non, Central Coast, California, USA, 2002	28.00	56.00
Tokaji Aszú 6 Puttonyos, István Szepsy, Hungary, 2007	28.00	56.00
Château d'Yquem, 1er Grand Cru Classé Supérieur, Sauternes, France, 1996	45.00	85.00
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

Havana Club Añejo Especial, pistachio paste, banana, lime, soda

Rendezvous 7.00

Bols Barrel Aged Genever, Four Pillars Bloody Shiraz, plum sake, rosé vermouth, amaro, verjus

Two Smoking Barrels 7.00

Bruichladdich classic laddie whisky, burnt lemon sherbet, almond wine, spiced tea, lemon.

Turkish Fortune 7.00

Bulleit Bourbon, Italian Amari, tonka & El Salvador espresso

Femme Fatale 7.00

Ketel One vodka, mixed berries cordial, fino sherry, Audemus umami, lemon.

Coffee and Tea

All served with mignardises

Canton Tea blends 7.00

English Breakfast, Chamomile, Silver Needle, Darjeeling, Oolong, Pouchong Green Tea, Earl Grey, Jasmine, Lapsang Souchong

Fresh herb and spice infusions from our trolley 7.00

Julius Meinl "Sidamo" Single Estate Coffee, El Salvador 7.00

Pistachio soufflé, 70% chocolate & vanilla ice cream 13.00
(Please allow up to 25 minutes)

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

For our selection of sweet wines by the glass please see overleaf