

50ml 100ml

## Dessert wines

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
Chardonnay, TBA, No 13, Kracher, Burgenland, Austria, 1998	27.00	55.00
Tokaji Aszú 6 Puttonyos, István Szepsy, Hungary, 2007	28.00	56.00
Riesling TBA, Escherndorfer Lump, Horst Sauer, Franken, Germany, 2005	30.00	60.00
Château d'Yquem, 1 <sup>er</sup> Grand Cru Classé Supérieur, Sauternes, France, 1997	42.50	85.00
Tokaji Eszencia, Chateau Pajzos, Hungary, 2000	87.00	174.00

*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", 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

## Dessert

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

Brogdale pear, goat's milk ice cream, honey & bee pollen 13.00

Hot & cold apple, tatin, minus 8 vinegar ice cream 13.00

Bitter chocolate pavé, olive biscuit, olive oil ice-cream 13.00

English bramble "Eton mess" 13.00

## 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