



## DESSERT MENU

Cornish Kern, Baron Bigod, Lanark Blue

6 / piece

*2020 Klein Constantia, Vin de Constance, South Africa 23 / 45*

Rhubarb 'Roly Poly', Jersey custard, stem ginger syrup 14

*2010 Château Suduiraut, Sauternes, Bordeaux, France 16 / 30*

Chocolate 'cremeux', set chocolate custard, coffee and hazelnut tuile,  
milk icecream 13

*2012 Fonseca, 'Guimarães', Vintage Port, Douro, Portugal 9 / 17*

'Lemon meringue pie' soft serve, lemon curd and shortbread,  
burnt meringue 12

*2020 Muffato della Sala, Umbria, Italy 17 / 33*

Pistachio and blood orange pavlova 12.5

*2020 Pinot Gris, Equinoxe, Rousseau Freres, Loire Valley, France 9 / 16*

Gariguetta strawberries, strawberry consommé, mascarpone ice cream 11

*2022 Riesling, Cordon Cut, Mount Horrocks, Clare Valley, Australia 15 / 29*

## GUINNESS ESPRESSO MARTINI 14

*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.*