



DESSERT MENU

Lincolnshire Poacher, Baron Bigod, Lanark Blue

6 / piece

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

Raspberry jam 'Roly Poly', Jersey custard, lemon butter 14

2022 Gold, Inniskilin, Vidal, Niagara Peninsula, Canada 19 / 36

Chocolate 'cremeux', set chocolate custard, coffee and hazelnut tuile,
milk ice-cream 13

2005 Croft, Quinta da Roeda, Douro, Portugal 14 / 28

'Banana split' soft serve, caramelized banana, chocolate brownie,
pecan brittle 12

2023 Eradus, 'Sticky Mickey' Late Harvest Sauvignon Blanc; New Zealand 9 / 16

Hazelnut millie feuille, roast pear, brown butter ice cream 13.5

2019 Dagueneau, 'Jardins de Babylone', Jurançon, South-West, France 17 / 32

Sael fruit salad 11

N.V.Petit Manseng, Ty Plus, Sandrine, Domaine Poiron Dabinnes, Loire Valley, France 7 / 12

GUINNESS ESPRESSO MARTINI 9

*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.*