



## DESSERT

<b>TORREJAS</b> maple caramel apples, cinnamon ice cream 🌱	12
<i>NV 'Legacy of Australia', Pedro Ximénez XXXO, Dandelion Vineyards 50ml</i>	9
<b>LEMON MERINGUE WAFFLE</b> lemon curd, Italian meringue, lemon sorbet, dill 🌱	12
<i>2019 Oremus Tokaji Noble Late Harvest Furmint, Tokaji, Hungary 50ml</i>	12
<b>HOMEMADE TIRAMISU</b> coffee, mascarpone, Bowmore single malt whisky, cocoa powder, buttermilk waffle 🌱	14
<i>NV 'Legacy of Australia', Pedro Ximénez XXXO, Dandelion Vineyards 50ml</i>	9
<b>PLUM PUDDING</b> plum cobbler, roasted plum ice cream 🌱	12
<i>NV Sandeman 10 Year Old Tawny Port, Portugal 50ml</i>	9
<b>'THE FULL ELVIS'</b> PBJ, caramelised banana, Chantilly, all the trimmings 🌱	17
<i>2013 Chateau Doisy-Vedrines 'Chateau Petite Vedrines', Sauternes, Bordeaux, France 50ml</i>	7
<b>CHOCOLATE GANACHE</b> sesame ice cream, chocolate soil 🌱 🌱	12
<i>NV 'Legacy of Australia', Pedro Ximénez XXXO, Dandelion Vineyards 50ml</i>	9
<b>SELECTION OF ICE CREAMS &amp; SORBETS</b> 🌱	6
3 scoops of your choice vanilla, cinnamon, burnt honey, green apple, raspberry, blackberry	
<i>2013 Chateau Doisy-Vedrines 'Chateau Petite Vedrines', Sauternes, Bordeaux, France 50ml</i>	7

Corporate Chef Maxwell Terheggen

Executive Chef Jessica Luis



Gluten free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.