

DESSERT



CHOCOLATE MOUSSE lime caramel, chocolate ice cream ☺	13
<i>NV Offley, 10-Year-Old Tawny Port, Douro, Portugal</i>	12
BLACK FOREST ARCTIC ROLL dark chocolate sponge, Maraschino ice cream, chocolate soil	12
<i>2021 Inniskillin Gold, Niagara, Vidal Icewine, Ontario, Canada</i>	33
APPLE & ORANGE MINCE PIE CRUMBLE Calvados ice cream & custard	12
<i>2022 Prunotto, Moscato D'asti, Piedmont, Italy</i>	11.5
THE GOLDEN ORB dark chocolate, tonka bean mousse, pear, chocolate crumble	15
<i>WAFFLE ON THE ROCKS</i> waffle flavoured vodka / st germain / Drambuie scotch / lime / maple syrup	17
TORREJAS maple caramel apples, cinnamon ice cream ☺	14
<i>'Dona Antonia' 30-year-old Tawny Port, Ferreira, Portugal</i>	36
BISCOFF CHEESECAKE Lotus Biscoff crumb, shaved white chocolate ☺	14
<i>2021 Oremus Tokaji, Late Harvest, Hungary</i>	22
'THE FULL ELVIS' PBJ, caramelised banana, Chantilly cream, all the trimmings ☺	21
<i>WAFFLE ON THE ROCKS</i> waffle flavoured vodka / st germain / Drambuie scotch / lime / maple syrup	17
BRITISH CHEESE PLATE membrillo, crackers ☺	13
<i>2022 Château Delmond, Sauternes, Bordeaux, France</i>	16.5
SELECTION OF ICE CREAM AND SORBET 3 scoops of your choice ☺	9
vanilla, chocolate, rum and raisin, cinnamon, lemon, green apple, orange, crème fraîche	

DESSERT WINES

All wine are served by 100ml

SWEET

2024 PRUNOTTO, MOSCATO D'ASTI, PIEDMONT, ITALY	11.5
2022 CHÂTEAU DELMOND, SAUTERNES, BORDEAUX, FRANCE	16.5
2022 OREMUS TOKAJI LATE HARVEST, HUNGARY	22
2022 INNISKILLIN GOLD, NIAGARA, VIDAL ICEWINE, ONTARIO, CANADA	33

FORTIFIED

2018 SANDEMAN, UNFILTERED LATE BOTTLED VINTAGE PORT, DOURO, PORTUGAL	10.5
NV OFFLEY, 10-YEAR-OLD TAWNY PORT, DOURO, PORTUGAL	12
'DONA ANTONIA' 30-YEAR-OLD TAWNY PORT, FERREIRA, PORTUGAL	36

Head Pastry Chef Daniel Jackson

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 15% service charge will be added to the bill.