

ROAST

DESSERTS

SIGNATURE STICKY TOFFEE PUDDING 13

Golden mousse, caramel ice cream, caramel sauce,
Maldon salt

 Marsanne "Cane Cut" Tahblik, 2016, Victoria 8.5 | 50
Australia, 500ml

BLACK SESAME PRALINE MOUSSE 10

Black sesame mousse, chocolate ice cream, Oreo
crumble, charcoal tuille, Jivara cremeux

 VOS, aged 20 year, Solera 1842, Valdespino, 15 | 95
NV, Sherry, Spain, 500ml

PINEAPPLE PUDDING 11

Caramelised pineapple, coconut crumble, fresh
pineapple, coconut cream, tropical sorbet

 Moscato di Pantelleria, Kabir Donnafugata, 11 | 105
2021, Sicily, Italy, 750ml

TIRAMI/CHOUX 11

Choux pastry, mascarpone espresso cremeux,
whiskey caramel mousse, almond sable, Harvest
ganache, vanilla ice cream

 Muscat de Beaumes de Venise "Cuvee Les
Trois Fonts", Southern Rhone, France, 375ml 11 | 50

VEGAN FONDANT 12

Vegan cookie, raspberry & lime sorbet, vegan milk
chocolate sauce

 Sauv. Blanc, Late Harvest, Vina Echeverria, 8.5 | 40
Curico Valley, Chile, 375ml

CHEESE PLATE 22/44

Selection of 4 cheeses

Selection of 8 cheeses

 2015 LBV Port, Barros, Douro Portugal 9 | 85

 1996 Port Barros, Douro, Portugal, 750ml 15 | 145

ICE CREAM / SORBETS 3.5 PER SCOOP

Inform your server if you have any allergies or intolerances before you order. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen.

Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.