

# ROAST

## DESSERT

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### SIGNATURE STICKY TOFFEE PUDDING 13

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

**WINE PAIRING** GLASS 8.5  
Marsanne "Cane Cut" Tahblik, BOTTLE 50  
2016, Victoria Australia, 500ml

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### VANILLA & STRAWBERRY NEW YORK CHEESECAKE 13

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Strawberry glaze, strawberry gel, strawberry buttermilk ice cream, meringues, strawberry coulis

**WINE PAIRING** GLASS 18  
Gruner Veltliner Eiswein BOTTLE 85  
Weingut Rabl 2021, Kamptal, Austria

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### PINEAPPLE PUDDING 11

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

**WINE PAIRING** GLASS 11  
Moscato di Pantelleria, Kabir BOTTLE 105  
Donnafugata, 2021, Sicily, Italy, 750ml

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### TIRAMICHOUX 11

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

**WINE PAIRING** GLASS 11  
Muscat de Beaumes de Venise BOTTLE 50  
"Cuvee Les Trois Fonts", Southern Rhone, France, 375ml

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### VEGAN FONDANT 12

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Vegan cookie, raspberry & lime sorbet, dark chocolate sauce

**WINE PAIRING** GLASS 8.5  
Sauv. Blanc, Late Harvest, BOTTLE 40  
Vina Echeverria, Curico Valley, Chile, 375ml

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### CHEESE PLATE 20

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Le Barisien Fourme D'ambert  
Elrick Log L'etivaz AOP  
Served with grapes, caramelised walnuts, fig, dried apricot, celery, dried floured and caramelised onion chutney, biscuits

**WINE PAIRINGS**  
2015 LBV Port, Barros, Duouro Portugal  
GLASS 9 | BOTTLE 85

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### ICE CREAM / SORBETS

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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.