

# 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 9  
**Marsanne "Cane Cut"** BOTTLE 44  
Tahblik, 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, 375ml

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### PINEAPPLE PUDDING 11

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

**WINE PAIRING** GLASS 12.5  
**Sauternes, Castelnau De** BOTTLE 58  
**Suduiraut, Chateau Suduiraut,**  
2017, Bordeaux France, 375ml

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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  
**Muscats de Beaumes de Venise,** BOTTLE 50  
**Solera, 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 9.5  
**Semillon, Botrytis Reserve,** BOTTLE 46  
**Berton Vineyard, 2019,**  
**Riverina, Australia, 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** GLASS 12  
**Colheita Port, Barros,** BOTTLE 110  
**2005, Douro, Portugal,**  
750ml

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### ICE CREAM / SORBETS PER SCOOP 3.5

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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.