

Table d'hote desserts

Blood Orange Curd

Brown Butter Sable, Meringue, Sorbet, Thyme

Hazelnut Dacquoise

Praline Crème Diplomat, Poached Pear, Pear Sorbet

Selection of Ice Creams & Sorbets

Cheese

Selection of 4 French and British Cheeses

Sweet & Fortified Wines

by the glass, 100ml

Monsoon Valley

Late Harvest Chenin Blanc

£7.50

Thailand, Prachuap Khiri Khan

Jurancon, Château Jolys, Cuvée Jean

£12.50

France, South West, 2011

Sauternes 1er Cru Classe,

Château Rieussec

£28.50

France, Bordeaux, 2007



À la carte desserts

Rhubarb Trifle £11.50

Lady Finger, 35% Waina Ginger Cremeux, Hibiscus Poached Rhubarb, Chantilly, Almond

Apple Tatin Millefeuille £12.00

Caramelised Puff Pastry, Apple Pressing, Crème Patisserie, Granny Smith Sorbet, Cider

Chai Tea Parfait £11.00

Mango Compote, Spiced Meringues, Puffed Rice, Crispy Coconut Sponge

Peanut Praline Crème Brulée £11.50

68% Nyangbo Namelaka, Milk Marshmallow, Banana, Popcorn ice Cream

Selection of Ice Creams & Sorbets £ 8.00

Cheese

Selection of French and British Cheeses £12.00

Port

by the glass, 100ml

Newport L.B.V 2012

£9.50

Niepoort, Douro, Portugal

20 Year Old Tawny Port

£24.50

Niepoort, Douro, Portugal

Pedro Ximénez, El Candado, Valdespino

£9.50

Spain, Jeréz, N.V.

