

Table d'hote desserts

Ivoire Whipped Ganache
Rhubarb, Oats

Spiced Pineapple
Frangipane, Coconut, Lime

Selection of Ice Creams & Sorbets

Cheese

Selection of French and British Cheeses
£6 supplement or £12 if taken as an extra course

Sweet & Fortified Wines

by the glass, 100ml

Jurancon, Château Jolys, Cuvée Jean
£8.50
France, South West, 2011

Muscat de St. Jean de Minervois,
Dom. Clos Bagatelle
£9.50
France, Languedoc, 2014

Rivesaltes "Ambré", Cazes
£15.00
France, Roussillon, 1997

Sauternes 1er Cru Classe,
Château Rieussec
£28.50
France, Bordeaux, 2007

À la carte desserts

Ivoire Set Ginger Yoghurt £11.50
Rhubarb, Ginger, Hibiscus

Crème Diplomat £10.00
Granny Smith, Speculoos, Blackberry

Honey Yoghurt Mousse £11.00
Mandarin, Olive Oil, Thyme

64% Manjari Cremeux £12.00
Coconut, Muscovado

Selection of Ice Creams & Sorbets £8.00

Cheese

Selection of French and British Cheeses £12.00

Port

2001 Vintage Port
£18.50
Niepoort, Douro, Portugal

20 Year Old Tawny Port
£24.50
Niepoort, Douro, Portugal

Pedro Ximénez, El Candado, Valdespino
£9.50
Spain, Jeréz, N.V.