



desserts

all desserts are priced at 7.50 each

pavlova

mixed berries, vanilla ice cream, double cream

Tokaji Aszu 5 Puttonyos, Disznoko 2001, Hungary
glass £14.50 bottle £59(50cl)

panettone bread & butter pudding

sherry cream, vanilla ice cream

Tokaji Late Harvest, Disnoko 2009
glass £7.00 bottle £35.00 (50cl)

crème brûlée

bourbon vanilla

Jurancon Moelleux, Les Terraces Larreyda 2009 France
glass £9.50 bottle £63.50

lemon tart

raspberry coulis

Riesling Auslese, Selbach Oster 2006, Germany
glass £8 bottle £54.50

baked cox's apple, mincemeat

nutmeg ice cream

Castelnau de Suduiraut, Sauternes 2003, France
glass £10 bottle £69

poire belle hélène

poached pear, hot chocolate sauce

Amontillado, Barbadillo (served chilled), Jerez, Spain
glass £10 bottle £65

cheese board selection

four cheeses 10.00 (2.50 per extra cheese)
(please note that some of the cheeses may contain unpasteurised milk)

Please ask our sommeliers for our selection of cheese wines

a discretionary service charge of 12.5% will be added to your bill.
prices include VAT at 20%.



liqueur coffees

all priced at 7.50

jamaican coffee
café parisien
irish coffee
italian coffee

petits fours

serves two
4.50

coffee

all priced at 3.50

espresso
filter and americano
café latte
double espresso
cappuccino
hot chocolate

infusions

all priced at 3.25

fresh mint
peppermint
earl grey
camomile
green tea

JING tea

all priced at 3.75

rooibos
blackcurrant & hibiscus
darjeeling 2nd flush
assam breakfast
jasmine pearls
lemon grass & ginger

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