



## DESSERTS

Pistachio fondant, raspberry ripple ice cream (V) 526 kcal 10  
*2013 Tokaji, Blue Label, 5 putt, Royal Tokaji, Hungary 14*

White chocolate & strawberry cheesecake 556 kcal 8  
*2015 Monbazillac, Domaine de Grange Neuve, South-West, France 7.5*

Valrhona dark chocolate & caramel fondant  
Salted caramel ice cream (V) 526 kcal 8  
*2013 Tokaji, Blue Label, 5 putt, Royal Tokaji, Hungary 14*

Forest berry pavlova, crème Chantilly & raspberry sorbet (V) 399 kcal 8  
*2015 Sauternes, Chateau de Villfranche, Bordeaux, France 12*

Sticky toffee pudding, vanilla ice cream (V) 1109 kcal 8  
*10yo Graham's, Tawny, Portugal 10*

Dark chocolate mousse, Yorkshire rhubarb compote (VG) 475 kcal 9  
*2015 Monbazillac, Domaine de Grange Neuve, South-West, France 7.5*

Chef's selection of cheeses 1246 kcal 14  
*2005 Quinta do Malvedos, Graham's, Douro, Portugal 10*

Selection of ice creams 311 kcal (V) or sorbets (VG) 111 kcal 7.5

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

V – vegetarian, VG – vegan. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs & unpasteurised cheese may increase your risk of foodborne illness.

A 13.5% discretionary service charge will be added to your bill. All bills are inclusive of VAT at 20%.



## TISANE & INFUSIONS

### Brew Tea Co. loose-leaf teas 4

*The Brew Tea Co has taken the Great British brew and updated it for the 21st century. Striving to keep things simple and do it properly, the small British company offers a range of delicious, top quality loose-leaf teas which can be enjoyed at any time of your meal.*

English breakfast – Indian Assam & Sri Lankan Ceylon blend  
*malty, fresh, buttery & smooth 0 kcal*

Moroccan mint – peppermint & gunpowder green tea blend  
*fresh, clean and minty 0 kcal*

Earl Grey – Ceylon, bergamot oil, orange peel & calendula petals  
*Light, fruity, delicate 0 kcal*

Lemon & ginger – apple, rosehip, hibiscus, lemon verbena blend  
*light ginger kick, lemony with floral finish 0 kcal*

Chai – Assam, cardamom, cinnamon, cloves, ginger blend  
*Robust, earthy & aromatic 0 kcal*

Jasmine green – Chinese green tea & jasmine flowers blend 0 kcal

CO2 Decaffeinated Ceylon  
*mild and aromatic 0 kcal*

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