



## DESSERTS

Dark chocolate fondant, vanilla ice cream (V) 526 kcal	10
<i>2013 Tokaji, Blue Label, 5 putt, Royal Tokaji, Hungary</i>	<b>14</b>
Mince pie cheesecake 542kcal	10
<i>2015 Monbazillac, Domaine de Grange Neuve, South-West, France</i>	<b>7.5</b>
Apple & berry crumble, vegan vanilla ice cream (VG) 655 kcal	10
<i>2015 Sauternes, Chateau de Villefranche, Bordeaux, France</i>	<b>12</b>
Sticky toffee pudding, vanilla ice cream (V) 1109 kcal	8
<i>10yo Graham's, Tawny, Portugal</i>	<b>10</b>
Vegan ginger cake, walnut cream (VG) 644kcal	10
<i>2015 Monbazillac, Domaine de Grange Neuve, South-West, France</i>	<b>7.5</b>
Chef's selection of cheeses 1246 kcal	14
<i>10yo Graham's, Tawny, Portugal</i>	<b>10</b>
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 & 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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