

# 5.

## DESSERTS

Richmond park honey, oat crumble,  
milk ice cream and meringue 7.50  
*Tokaji Late Harvest, Disznókő, Hungary 2016* £10.5

Raspberry cheesecake and Pimms granita 7.50  
*Ruinart Rosé Brut, Champagne NV* £19

Dark chocolate fondant with blackcurrant sorbet (15min) 8.50  
*Maury, Domaine des Terres de Fagayra, Roussillon, France 2012* £13

Mara de Bois strawberry, meringue,  
English breakfast tea ice cream 8.50  
*Moscato d'Asti, Cascinetta, Vietti, Piemonte, Italy 2017* £8.50

Selection of two artisan cheeses from La Fromagerie  
served with accompaniments 8.50  
*Vin Santo, Argos Estate, 4yrs barrel Aged, Greece 2010* £19

All dessert wines are served at 100ml measure unless listed otherwise

Discretionary service charge of 12.5%. Dishes marked (v) denote that it is suitable for vegetarians. For information relating to allergens, please request to view our allergen matrix.

