

5.

DESSERTS

Richmond park honey, oat crumble,
milk ice cream and meringue 7.50

Coteaux du Layon 'Paserille', Philippe Desleveaux, Loire Valley, France 2017 £10.-

Raspberry cheesecake and Pimm's granita (for two to share) 12.00

Ruinart Rosé Brut, Champagne NV £19

Dark chocolate fondant with blackcurrant sorbet (15min) 8.50

Mauray, 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.