

5.

DESSERT MENU

Richmond park honey, oat crumble, milk ice cream and meringue 7.50
Coteaux du Layon 'Paserille', Philippe Desleveaux, Loire Valley, France 2017 £10.-

Armagnac tipsy cake, earl grey tea ice cream
(for two to share) (12min) £11
Nyetimber Demi Sec, Cuvee Cherie, Sussex, England £16.5

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

Pink Lady apple tarte Tatin, vanilla ice cream 8.50
Tokaji Late Harvest, Disznókő, Hungary 2016 £10.5
Château Yquem, 1er cru classe Superieur 1996 50ml £50 | 100ml £85

Selection of two artisan cheeses from La Fromagerie
served with accompaniments 8.50
Vin Santo, Argyos 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 within our food, please request.