

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 grapefruit and yoghurt 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

A choice of two artisan British cheeses

Tunworth *Lincolnshire Poacher* *Colston Bassett Stilton*

served with accompaniments 8.50

Port Niepoort, Dee, Tawny NV £8

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.