

5.

DESSERT MENU

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

Armagnac tipsy cake, earl grey tea ice cream
(for two to share) (12min)

Nyetimber Demi Sec «Cuvee Cherie

Dark chocolate fondant with grapefruit and yoghurt sorbet (15min)
Maury, Domaine des Terres de Fagayra, Roussillon, France 2012

Pink Lady apple tarte Tatin, vanilla ice cream

Tokaji Late Harvest, Disznókő, Hungary 2016

Château Yquem, 1er cru classe Superieur 1996 50ml £50 100ml £85

A choice of two artisan British cheeses

Tunworth

Lincolnshire Poacher

Colston Bassett Stilton

Port Niepoort, Dee, Tawny

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.

S O C I A L