

DESSERT MENU

DESSERTS - £9

- Rice Pudding, Roasted Greengages and Nougatine (V)(N)
Butternut Squash Sponge with Granola, Vanilla and Nutmeg Ice Cream (V)(N)(G)
Fine Apple Tart, Apple Purée, Diced Apple and Cider Sorbet (V)(N)(G)
Dark Chocolate Delice with Honeycomb, Caramelised Pears and Goat's Milk Ice Cream (V)
Carrot Cake with Candied Walnuts and Cardamom Ice Cream (V)(N)
Homemade Ice Cream and Sorbet Selection with Tuile (V)(G)

GUILT-FREE DESSERT

Lichu Chocolate Mousse, Fresh Raspberries, Raspberry Sorbet and Raspberry Meringue (V)

CORINTHIA CHEESE SELECTION - £12

Selection of British and International Cheeses
served with Chutney, Fruit Compotes and Crackers (V)(N)(G)

SWEET WINE - 75ml

Quady, Elysium, California, USA, 2014 <i>Black Muscat</i>	£10
Quady, Essencia, California, USA, 2014 <i>Muscat</i>	£10
Bonacchi, Vin Santo del Chianti, Tuscany, Italy, 2006 <i>Malvasia, Trebbiano & Sangiovese</i>	£12
La Chapelle de Lafaurie-Peyraguey, Sauternes, France, 2009 <i>Sémillon, Sauvignon Blanc & Muscadelle</i>	£13

TEA

Please speak with one of our service team who can guide you through our extensive range of fine teas from our master tea blenders, Harney & Sons.

English Breakfast, The Royal Lady Grey,	£6	Espresso, Macchiato	£4.50
Rooibos, Camomile, Peppermint		Filter Coffee	£6
Darjeeling, Sencha Fukujyu,	£6.50	Double Espresso	£6
Dragon Phoenix Pearl		Cappuccino, Caffè Latte, Mocha	£6

COFFEE

Rainforest Alliance certified Arabica beans - full bodied coffee with great depth & intensity

HOT CHOCOLATE

Hot Chocolate, served in a pot with Marshmallows and Whipped Cream £7.50

(V) Vegetarian (N) May contain nuts (G) Contains gluten

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.