

DESSERTS

| | |
|-----------------------------------------------------------------------------------|-----|
| Chocolate tart with Araguani crémeux and Jivara mousse | £14 |
| <i>2001 Merlino, Pojer & Sandri, Trentino-Alto-Adige, Italy £19.00</i> | |
| Île flotante with exotic fruits and star anise custard | £14 |
| <i>2016 "Cordon Cut" Riesling, Mount Horrocks, Clare Valley, Australia £20.00</i> | |
| Mille-feuille with caramelised peanuts and mascarpone | £14 |
| <i>2013 La Chapelle de Lafaurie, Sauternes, France £15.00</i> | |
| Upside-down apple tart with milk emulsion and Granny Smith sorbet | £14 |
| <i>2010 Ice Cider, Leduc-Piedimonte, Quebec, Canada £26.00</i> | |
| Hazelnut mystère with vanilla ice cream and caramel crémeux | £14 |
| <i>2011 Tokaji Szamorodni, Samuel Tinon, Hungary £16.00</i> | |
| Ice-cream and sorbet: strawberry, vanilla, chocolate, raspberry, coconut, lemon | £14 |
| Selection of British cheeses, fig, celery, grapes, artisanal bread | £22 |
| <i>Graham's 30 Years Old Tawny Port, Douro, Portugal £25.00</i> | |