

# DESSERT MENU



## Vanilla Bean Brioche Toast 16.50

Hand-crafted brioche, whipped Chantilly, fresh berries and maple syrup

## Chocolate and salted caramel fondant 12.50

Red berry compote, vanilla ice cream

## Crème brûlée 8.00

Red berries

## Caramelized Cheesecake 9.50

Crumble, strawberry ice cream

## Mille Feuille 12.50

Layers of delicate pastry & crème Pâtisserie

## Carrot cake 8.50

## Walnut and apricot cake 9.00

Stilton cheese, walnuts

## Ice cream coupe 9.50

Please ask our team for today's flavours

## COGNACS & DIGESTIFS 50ML

### Courvoisier VS 10.00

Cognac, France

### Calvados Chateau du Breuil 10.00

Pays d'Auge, France

### Janneau 10.00

Armagnac, France

### Mille Feuille 12.50

Layers of delicate pastry & crème Pâtisserie

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## DESSERT WINE & PORT 75ML

### Clos l'Abeilley Sauternes 7.50

Bordeaux, France, 2019

### Quinta do Vallado

### 10Y Tawny Port 7.50

Douro, Portugal

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchens, we cannot guarantee the absence of allergens in any of our dishes.

A discretionary service charge of 12.5% is included in your bill.