



DESSERTS

Vanilla Bean Brioche Toast 16.50
Hand-crafted brioche, crème Chantilly,
fresh berries, maple syrup

Gâteau au Chocolat 9.50
Chocolate & coffee mousse, hazelnut
praline, dark chocolate ganache

Tarte Tatin 12.50
Caramelised apples, vanilla ice
cream, caramel sauce

Crème Brûlée 8.00
Red berries

Mille-feuille 12.50
Layers of delicate pastry &
crème pâtisserie

Carrot Cake 8.50

Ice Cream Coupe 9.50
Please ask our team for
today's flavours

DIGESTIFS 50ML

Calvados Chateau du Breuil 10.00
Pays d'Auge, France

Janneau 10.00
Armagnac, France

VINS DOUX & PORTOS 75ML

Clos l'Abeilley Sauternes 8.50
Bordeaux, France, 2019

Quinta do Vallado
10Y Tawny Port 8.50
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.