

## TO FINISH

### Apple Pie Soufflé

*Pecan crumble, caramel, vanilla ice cream* | 15

\* *Prestige, Sauternes, Dulong, Sauternes, France* 75ml | 9

### Matcha Green Tea & Yuzu Entremet

*Yoghurt, kalamansi & white chocolate* | 12

\* *Oremus (VegaSicilia), Late Harvest, Tokaji, Hungary* 75ml | 10

### Bourbon Chestnut Parfait

*Hazelnut mousse, chocolate puree* | 12

\* *Bacalhoa, Moscatel de Setubal, Portugal* 75ml | 8

### Dark Chocolate Marquise

*Miso caramel, lime, buttermilk sorbet* | 12

\* *Bacalhoa, Moscatel de Setubal, Portugal* 75ml | 8

### Affogato

*Vanilla ice cream, espresso* | 8

\* *Frangelico Liqueur* | 4

### Cheese Board

*Baron Bigod, Vintage Lincolnshire Poacher, Blue Cloud, fig chutney, garibaldi biscuit, celery, pear & walnut salad* | 15

\* *Fonseca LBV 2015, Portugal* 75ml £9

\* *our wine recommendation to complement your pudding*

Please note that our dishes may contain allergens, should you require any help regarding dietary needs, please ask a member of our staff