

TO FINISH

Rhubarb & Custard Souffle

Ginger, Cardamom & Hisbiscus | 15

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

Raspberry & White Chocolate Cheesecake

Lemon Curd, Pistachio & Rose | 12

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

Valrhona Dulcey Mousse

Pear, Hazelnut Cognac | 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 inform us of any allergies or dietaries before ordering your meal.
Some dishes cantina nuts