Dessert wines

	50ml	100ml
Coteaux du Layon, Passerillé, Philippe Delesvaux, France, 2016		8.00
Jurançon, La Magendia de Lapeyre, South West, France, 2014		10.00
Aleatico Salice Salentino, Candido, Puglia, Italy, 2012		11.00
Recioto Della Valpolicella Classico, Antolini, Veneto, Italy, 2015		12.00
Riesling Auslese, Brauneberger Juffer Sonnenuhr, F. Haag, Germany, 2013		15.00
Ice Cider, Leduc-Piedimonte, Quebec, Canada, 2010		16.00
Vinsanto, 4 Years Barrel Aged, Argyros, Santorini, Greece, 2009		23.00
Passito di Pantelleria, 'Ben Ryé', Donnafugata, Sicily, Italy, 2015	11.50	23.00
Château Coutet, 1er Cru Classé, Sauternes, Barsac, France,1996	15.00	30.00
Chardonnay, TBA, No 13, Kracher, Burgenland, Austria, 1998	27.00	55.00
Tokaji Aszú 6 Puttonyos, István Szepsy, Hungary, 2007	28.00	56.00
Riesling TBA, Escherndorfer Lump, Horst Sauer, Franken, Germany, 2005	30.00	60.00
Tokaji Eszencia, Chateau Pajzos, Hungary, 2000	87.00	174.00

VAT included. A discretionary service charge of 12.5% will be added to your bill.
For information relating to allergens within our food,
please request to view our allergen matrix.

Dessert Cocktail Pairings

Summer in Havana 7.00
Havana Club Añejo Especial, pistachio paste, banana, lime, soda

Rendezvous 7.00
Bols Barrel aged genever, Four Pillars Bloody Shiraz, plum sake, rosé vermouth, amaro, verjus

Two Smoking Barrels 7.00
Bruichladdich "Classic Laddie", burnt lemon sherbet, almond wine, spiced tea, lemon.

Turkish Fortune 7.00
Bulleit Bourbon, Italian Amari, tonka & El Salvador espresso

Femme Fatale 7.00
Ketel One vodka, mixed berries cordial, fino sherry, Audemus umami, lemon.

Coffee and Tea

All served with mignardises

Canton Tea blends 7.00
English Breakfast, Chamomile, Silver Needle, Darjeeling, Oolong, Pouchong Green Tea, Earl Grey, Jasmine, Lapsang Souchong

Fresh herb and spice infusions from our trolley 7.00

Julius Meinl "Sidamo" Single Estate Coffee, El Salvador 7.00

Dessert

Pistachio soufflé, 70% chocolate, vanilla ice cream 13.00
(Please allow up to 25 minutes)

Brogdale pear, goat's milk ice cream, honey & bee pollen 13.00

Hot & cold apple tatin, minus 8 vinegar ice cream 13.00

Bitter chocolate pavé, olive biscuit, olive oil ice-cream 13.00

English bramble "Eton mess", Brillat-Savarin mousse, chantilly 13.00

British and Irish cheese spiced apple & pear jam 17.50

For our selection of sweet wines by the glass please see overleaf