

Dessert Cocktail Pairings

Sloe pecan fizz 7.00
Jack Daniels Single Barrel, Sipsmith Sloe Gin, Pecan Nut, egg white, lemon, soda

Clementhyme 7.00
Tequila, Ancho Reyes, Aperol, Clementine & thyme sherbert, lemon, tonic

Norwegian wood 7.00
Aquavit, elderflower, citrus & Prosecco

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

Modern cosmo 7.00
Vodka, Yuzu liqueur, Ramazzotti, Cranberry, Orange Sherbet, Citrus

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

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

Lemon, lime, olive oil sponge, honey crackling, basil sorbet 13.00

Gariguetta strawberries, Lemon thyme & yoghurt, white chocolate 13.00

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

Blackberry "Eton mess", Brillat-Savarin mousse, chantilly 13.00

British and Irish cheese spiced apple & pear jam oat biscuits 17.50

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

Dessert wines

	50ml	100ml
Moscato D'Asti, G.D.Vajra, Piedmont, Italy 2017		8.00
Coteaux du Layon, Passerillé, Philippe Delesvaux, France, 2017		8.00
Jurançon, La Magendia de Lapeyre, South West, France, 2015		10.00
Furmint, late harvest, Chateau Megyer, 2013		10.00
Recioto Della Valpolicella Classico, Antolini, Veneto, Italy, 2015		15.00
Ice Cider, Leduc-Piedimonte, Quebec, Canada, 2010		16.00
Domaine Rousset-Peyraguey, Crème de Tête, Sauternes, France 2010		17.50
Vinsanto, 4 Years Barrel Aged, Argyros, Santorini, Greece, 2010		23.00
Passito di Pantelleria, 'Ben Ryé', Donnafugata, Sicily, Italy, 2015	11.50	23.00
Chateau Climens, Barsac, Sauternes, France	19.00	38.00
Grande Cuvée, Trockenbeerenauslese No 6 Kracher, Austria, 2004	24.00	40.00
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