

PUDDINGS PAIRED WITH WINE

CHOCOLATE ORANGE BAKED ALASKA, CHOCOLATE SAUCE 18
(for two to share)

Tokaji Aszu 5 Puttonyos, Beres • 2008 13

**CHILLED COCONUT AND CARDAMOM RICE PUDDING,
GRILLED PINEAPPLE & LYCHEE 8.50**

Cyprès de Climens, Barsac, Grand Vin de Sauternes • 2010 10.50

Grüner Veltliner Eiswein, Weingut Rabl • 2011 15

**LEMON, ALMOND & POLENTA CAKE,
BLACKBERRY SORBET & BASIL 8.75**

Grüner Veltliner Eiswein, Weingut Rabl • 2011 15

Tokaji Aszu 5 Puttonyos, Beres • 2008 13

**DARK CHOCOLATE MOUSSE WITH
HONEYCOMB ICE CREAM & SPICED POACHED PEAR 8.50**

Recioto della Valpolicella, Corte Giara • 2014 8.50

**ICED PEANUT PARFAIT, CHOCOLATE GANACHE,
SALTED CARAMEL SAUCE 8**

10-year-old Tawny Port, Quinta do Infantado • NV 8

PLUM + SPILT MILK 8.50

Recioto della Valpolicella, Corte Giara • 2014 8.50

Grüner Veltliner Eiswein, Weingut Rabl • 2011 15

SALTED CARAMEL TRUFFLES 4

CHEESE

**CHARLTON CHEDDAR, COLSTON BASSETT
STILTON & BARON BIGOD 10.50**

Recioto della Valpolicella, Corte Giara • 2014 8.50

BAKED TUNWORTH CHEESE, CROUTONS & CHICORY 14
(for two to share, please allow 15 minutes)

10-year-old Tawny Port, Quinta do Infantado • NV 8

DIGESTIVE COCKTAILS

SORBET ALEXANDER 11 | SHERRY COBBLER 11

AMARETTO APPLE SOUR 10

Chef Director: Mark Sargeant

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. Cheeses on our menu may be made using raw milk or animal rennet, please speak to staff for more details

A discretionary service charge of 12.5% will be added to your bill.