

PLUM + SPILT MILK

PUDDINGS PAIRED WITH WINE

SUMMER BERRIES BAKED ALASKA, STRAWBERRY SAUCE 16

(for two to share)

Jean-Christophe Barbe, Château Laville • 2015 11.00

OAKCHURCH FARM RASPBERRY CHEESECAKE 8.50

Tokaji Aszu 5 Puttonyos, Beres • 2008 13

CHILLED COCONUT AND CARDAMOM RICE PUDDING, STRAWBERRIES & PISTACHIO 8.50

Grüner Veltliner Eiswein, Weingut Rabl • 2011 15

ICED LEMON PARFAIT, POPPY SEED & HAZELNUT CRUST, LIMONCELLO, BLACKCURRANTS 8.50

Tokaji Aszu 5 Puttonyos, Beres • 2008 13

DARK CHOCOLATE & SALTED CARAMEL MOUSSE, SOFT BROWNIE, CHERRIES & HONEYCOMB 8.75

Recioto della Valpolicella, Corte Giara • 2014 8.50

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Grüner Veltliner Eiswein, Weingut Rabl • 2011 15

SALTED CARAMEL TRUFFLES 4

CHEESE

LINCOLNSHIRE POACHER, COLSTON BASSETT STILTON & BARON BIGOD 10.50

Recioto della Valpolicella, Corte Giara • 2014 8.50

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

DIGESTIVE COCKTAILS

SORBET ALEXANDER 11 | SHERRY COBBLER 11 AMARETTO APPLE SOUR 10

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.