
CUT TO THE CHASE - THE SWEETS

CRÈME BRULÉE CHEESECAKE £14

Burnt Orange Segments, Orange Tuile, Honeycomb Ice Cream

WINE PAIRING: Schloss Vollrads, Riesling Auslese, Rheingau, Germany 2019 £35

THE CHOCOLATE ONE £14

Layered Chocolate Mousse, Feuilletine Crunch, Gianduja Chocolate Sauce

WINE PAIRING: Vin Santo DOC, Azienda Agricola Caparsa Tuscany, Italy 2000 £36

WINTER BERRY PAVLOVA £14

French Meringue, Mascarpone Chantilly, Winter Berries, Berriolette Sorbet

WINE PAIRING: Andrew Quady, Black Muscat, Elysium, California 2016 £15

GRANNY SMITH APPLE CRUMBLE £14

Custard, Tahitian Vanilla Ice Cream

WINE PAIRING: Castelnau de Suduiraut, Sauternes, Bordeaux, France 2014 £23

LEMON TART £14

Crispy Meringue, Strawberry Elderflower Ice Cream

WINE PAIRING: Royal Tokaji 5 Puttonyos, Tokaji, Hungary 2017 £35

WARM VALRHONA DARK CHOCOLATE SOUFFLÉ (available from 18hrs) £14

Whipped Crème Fraîche, Toasted Hazelnut Gianduja Ice Cream

WINE PAIRING: Château De Jau, Rivesaltes Ambre Chez Jau, Roussillon, France 2007 £16

ARTISANAL CHEESES

The selection we are featuring is our tribute to passionate and devoted cheese farmers from across the UK and Ireland. Enjoy!

Three £16

Six £24

WINE PAIRING: Dows 10 Years Old Tawny Port, Douro, Portugal NV £13

Montgomery by Jamie Montgomery in North Cadbury, Somerset

St Jude by Julie Cheyney at Fen Farm Dairy in Bungay, Suffolk

Spewood by Anne Wigmore in Riseley, Berkshire

Gubbeen by Gianna Ferguson in Cork, Ireland

Colston Bassett Stilton by Billy Kevan in Colston Bassett, Nottinghamshire

Dorstone by Charlie Westhead in Dorstone, Herefordshire

Executive Pastry Chef, Niamh Larkin

Our menu contains allergens. If you have any allergies or intolerances, please do let a member of the restaurant team know upon placing your order. Prices include VAT exclude 15% service charge.

SPECIALITY TEA SELECTION

JING™

DARJEELING 1ST FLUSH SUPREME	£20
First flush with a light and floral subtle taste. Hints of elusive muscatel flavour.	
ORGANIC DRAGON WELL	£42
Vivid flavours and soft hazel sweetness, an extraordinary sample of Dragon Well.	
WILD WUYI OOLONG	£58
Deep malt flavours balanced with honey sweetness.	
TAIWAN LI SHAN	£28
Lightly oxidised and tightly rolled oolong tea. Pristine bright yellow colour and a sweet, floral aroma.	
1970s WENGE LOOSE RAW PU ERH	£68
Rare loose raw pu erh. Rich and smooth finish with ageing woody flavours and mineral complexities.	