

## DESSERT MENU *with* WINE PAIRINGS



|                                                                                                                                             |              |               |
|---------------------------------------------------------------------------------------------------------------------------------------------|--------------|---------------|
| Coconut and passion fruit bavaois (NGCI*)<br>ginger bread, mango sorbet                                                                     |              | £12           |
| <i><b>Paired with</b></i><br><i>Tokaji "Late Harvest", Royal Tokaji - Tokaj, Hungary</i>                                                    | <i>100ml</i> | <i>£16</i>    |
| Peanut and bitter chocolate parfait (NGCI*) (V)<br>banana sorbet, caramel, lime                                                             |              | £14           |
| <i><b>Paired with</b></i><br><i>Bella Luna Pedro Ximenez - Jerez, Spain</i>                                                                 | <i>100ml</i> | <i>£10</i>    |
| Chocolate and orange torté (V)<br>amaretto sable, vanilla Chantilly                                                                         |              | £14           |
| <i><b>Paired with</b></i><br><i>Essensia Orange Muscat, Quady - California, USA</i>                                                         | <i>100ml</i> | <i>£12</i>    |
| Dulce de leche cheesecake<br>hazelnut chocolate, toasted vanilla ice cream                                                                  |              | £14           |
| <i><b>Paired with</b></i><br><i>Muscat "Campbells" - Rutherglen - Victoria, Australia (Ve)</i>                                              | <i>100ml</i> | <i>£15</i>    |
| A selection of fine cheeses (NGCI*)<br>grape, apple, quince, artisanal crackers, red onion chutney<br>( <i>please see our cheese menu</i> ) |              | £16           |
| <i><b>Paired with</b></i><br><i>Warre's Otima 10 Year Old Tawny - Douro, Portugal</i>                                                       | <i>100ml</i> | <i>£12.50</i> |

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.

(V) - Vegetarian, (V\*) - Vegetarian Option Available, (VG) - Vegan, (VG\*) - Vegan Option Available, (NGCI) - Non Gluten Containing Ingredient, (NGCI\*) - Non Gluten Containing Ingredient Option Available, (DF) - Dairy Free, (DF\*) - Dairy Free Option Available