

Raspberry Raspberry pavlova, sorbet w/gf	10	Selection of Ice Cream & Sorbet Please see waiter		
Speculoos Biscoff Brulee Poached rhubarb, salted oat granola	10	Cheeseboard Daily selection of cheeses, please see specials menu. Peter's Yard sourdough crackers, grapes, spiced pear chutney		
Chocolate Dark chocolate mousse, Griottine cherries pistachio pb	10			

DIGESTIFS

SWEET WINE

COGNAC & BRANDY

9

16

	75ml	BTL		50ml
Sauternes	10.5	42	Hennessy VS	20.1
La Fleur d'Or, France 2016			Remy Martin 1738	18.4
LBV Port Ferreira, Douro, Portugal 2016	7	55	Remy Martin XO	26.9
Tokaji Late Harvest Oremus [,] Tokaj, Hungary 2019	21.6	70	Pisco ABA	14.5
			Torres Brandy	13.6
			Armagnac D'Aquitaine XO 20 _{yo}	22.1
			Hennessy Paradis	157.3
			Louis XIII	259.3

TEA & COFFEE

Louis XIII

Green Tea	5	Macchiato	4.5
English Breakfast	5	Latte	5
Earl Grey	5	Cappuccino	5
Peppermint	5	Flat White	5
Chamomile	5	Espresso	3
Red Berries	5	Double Espresso	4
Lapsang Suchong	5	Hot Chocolate	5
		Americano	5

v vegetarian |pb| plant based |gf gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager.

