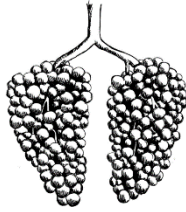


SWEET TOOTH

Meringue winter fruits surprise	£12
Chocolate mousse bomb	£13.5
Red wine poached pear, honey ice cream	£11
Pistachio ice cream, Olive oil shot	£5
Porte Noire Affogato, Amaretto	£9.5

SWEET WINES

Tokaji Dereszla 5 Puttonyos Aszu	£12.5
Carmes de Rieussec Sauternes 2017	£10.5
Suduiraut sauternes 1 ^{er} cru 2009 (98/100)	£24
Fiano Passito, Feudi di san Gregorio 2019	£15
Gewurztraminer grand cru Mittnacht 2018	£12.5
Barros Colheita Port 2005	£10.5



BUBBLES

Prapian Estate “Asolo” Prosecco Superiore Brut NV ^V - £42

Glera Veneto, Italy

Fruity & Floral prosecco combining tangy green apples and acacia leading to a light, fresh finish.

Feudi di San Gregorio “Dubl” Falanghina Brut Spumante NV ^V - £46

Falanghina | Campania, Italy

A partnership between Anselme Selosse & Feudi di San Gregorio. Complex & dangerously enjoyable.

Porte Noire “Petite Porte” Blanc de Blancs Grand cru NV £17 £99

Chardonnay | Avize, Champagne, France

Dry, complex & precise Champagne

Porte Noire “Vintage” Blanc de Blancs Grand cru 2013 £24 £139

Chardonnay | Avize, Champagne, France

Beautifully mature, presenting lemon sorbet, frangipane & freshly baked bread, long-lasting, complex, elegant.

Rare Champagne “Millésime” Brut 2013 £36 £199

Chardonnay & Pinot Noir | Reims, Champagne, France

Crisp & laze-like with citrus & tropical fruit lingering on the palate for a complex finish.

Billecart-Salmon Brut Rosé NV £26 £132

Chardonnay, Pinot Meunier & Pinot Noir | Aÿ-Champagne, France

A beautiful, elegant rosé, now a benchmark. It is refined and delicate

For any allergen information, please speak to a member of our team. A discretionary 12.5% service charge will be added to your bill.