



Our desserts are homemade

SWEET TOOTH

Burnt Matcha Cheese Cake	£12.5
Profiteroles w Vanilla & Pistachio	£13.5
Apple, Pear & Rhubarb Crumble	£12.5
Pistachio Ice Cream, Olive Oil Shot	£5
Porte Noire Affogato, Amaretto	£9.5

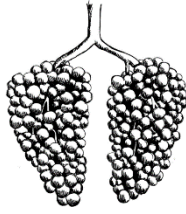
DESSERT WINES 75ML

Sauternes, Suduiraut 1 ^{er} cru 2009	£24
Sauternes, Carmes de Rieussec 2017	£10.5
Tokaji, Dereszla 5 Puttonyos Aszu	£12.5
Port, Barros Colheita 2005	£10.5

DIGESTIVES 50ML

Cognac Pierre Ferrand 1840	£19
Armagnac Darroze Bas 20yo	£20
Whisky Macallan Sherry Oak 12yo	£19
Grand Marnier cuvee centenaire	£19

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



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 & lazer-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.

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