



Our desserts are homemade

SWEET TOOTH

Peach Zabaglione	£12.5
Profiteroles Vanilla & Pistachio ice cream	£13.5
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.

Pet Nat Lia Rosado, Nivarius 2022 ^V £52
Garnacha | Spain

Crisp and refreshing pink rosé with aromas of juicy, pear, wild strawberry and a touch of floral blossom.

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 £29 £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 & laser-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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