

*Our desserts and ice creams
are homemade*

SWEET TOOTH

Coffee Cake, burnt butter Ice Cream	£13.5
Chocolate cremeux, Calabrian Olive oil, Maldon sea salt	£9.5
Porte Noire Affogato, Amaretto	£9.5

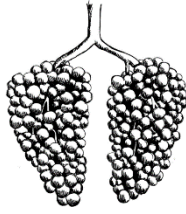
DESSERT WINES 75ML

Sauternes, Lamothe Guignard 2009	£17
Passito Fiano 2019 Feudi di San Gregorio	£15
Tokaji, Dereszla 5 Puttonyos Aszu	£12.5
Port, Barros Colheita 2005	£10.5

DIGESTIVES 50ML

PORTE NOIRE Cognac VSOP	£16
Macallan Whisky Sherry Oak 12yo	£19
Ornellaia Grappa Eligo oak aged	£14

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.

Llopart, Corpinnat Rosé Brut 2021 ^V £59
Garnacha | Spain
Crisp and refreshing, lively profile with bright fruit flavors and delicate bubbles.

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 £26 £149
Chardonnay | Avize, Champagne, France
Beautifully mature, presenting lemon sorbet, frangipane & freshly baked bread, long-lasting, complex, elegant.

Rare Champagne “Millésime” Brut 2013 £29 £179
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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