

*Our desserts and ice creams
are homemade*

SWEET TOOTH

Coconut and Thai lime panna cotta	9.5
La mousse au Chocolat de mamie Blanche	9.5
Porte Noire Affogato, Amaretto	9.5
Pistachio ice cream, Andalusian olive oil	9.5

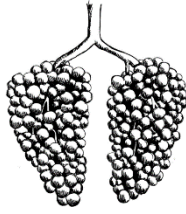
DESSERT WINES 75ML

Sauternes, Lamothe Guignard 2009	17
Passito Fiano 2019 Feudi di San Gregorio	15
Tokaji, Dereszla 5 Puttonyos	12.5
Port, Barros Colheita 2005	10.5
MacVin Jura Rolet (<i>exclusive UK</i>)	12

DIGESTIVES 50ML

PORTE NOIRE Cognac VSOP	16
Macallan Whisky 12yo	19
Grappa Sassicaia oak aged	18
Wild Turkey Longbranch Whiskey	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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