

DESSERT MENU

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BREAD AND BUTTER PUDDING Spiced pear, cinnamon milk sorbet	15
CHOCOLATE SOUFLÉ Chocolate, pistachio, coffee or vanilla ice cream	16
BAKED ALASKA Candied orange, vanilla ice cream, Grand Marnier	16
STICKY TOFFEE PUDDING Butterscotch sauce, clotted cream sorbet	15
PINEAPPLE Coconut & pineapple sorbet, exotic grog	16
ASSORTED ICE CREAM AND SORBET	10
SELECTION OF BRITISH CHEESES Dried fruit compote, crackers	18

EXECUTIVE PASTRY CHEF: NICOLAS ROUZAUD

Please inform us of any allergies and / or dietary requirements.

All prices are inclusive of VAT at the current rate.
A discretionary service charge of 12.5% will be added to your bill.