

## Desserts

### Mango Brulee £15

Hint of mango custard topped with a crisp caramelized sugar crust, perfect for a tropical treat

### Chocolate Fondant £15

Moist gooey-on-the-inside and rich chocolate taste

### Selection of British Buchanans Cheese £19

Lincolnshire Poacher - *Smooth, dense texture, flavour - savoury, spicy through to tropical fruit*

Baron Bigod - *Suffolk Brie de Meaux style cheese, golden silken texture, flavours - rich mushroom & vegetal*

Cashel Blue - *Tipperary, Ireland, flavour - buttery, rich, balance between saltiness and malted biscuit notes*

### Selection of Ice Cream £15

Pistachio

Chocolate

Strawberry

Vanilla

### Tea & Coffee £7

Espresso

Americano

Cappuccino

Tea

### Dessert Wine

Chateau de Ricaud, Loupiac, 2016 £18

Chateau Roumieu, Sauternes (37.5cl), 2019 £60

Tokaji Aszú 6 Puttonyos, Disznókő Dorgó Vineyard 50cl, 2015 £260

Chateau Suduiraut 1er Grand Cru Classe, Sauternes 37.5cl, 2011 £165

### Port:

Taylors 10yr Tawny Port £20

Taylors 20yr Tawny Port £28

Warres Port 1983 £90

### Cognac & Armagnac

Martell VS £18

Remy Martin VSOP £25

Janneau Armagnac VSOP £20

Baron De Sigognac 20 yr £45

### Calvados

Sassy Calvados XO £28

Dupont Calvados 1980 £90

All dishes may contain nuts. Prices include VAT. A 15% discretionary service charge will be added to the bill.