

# dessert

Milk chocolate delice, hazelnut ganache,  
miso caramel ice-cream **15**

*Pedro Ximenez, Emilio Hidalgo, Jerez, Spain, NV* **11**

Matcha & white chocolate fondant, cranberry, vanilla tuille,  
milk-ice cream **15**

*Château Rieussec 'Les Carmes de Rieussec', Sauternes, France 2019* **14**

Chestnut & spiced pear Mont Blanc, mandarin sponge,  
genmaicha ice-cream **15**

*Umeshu, Mii no Katobuki, Junmai Yamahai, Japan, NV* **14**

Chef's ice-cream selection **15**

Chef's selection of seasonal fruits, cucumber & mint sorbet **15**

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# sweet wine

Umeshu, Mii no Katobuki, Junmai Yamahai, Japan, NV **14**

Torcolato, Maculan, Italy, Veneto, 2021 **13**

Châteaux Derezsza, Tokaji Aszú, 5 Puttonyos, Hungary 2019 **16**

20 yo Tawny Port, Dona Antonia, Ferreira, Portugal, NV **13**



If you have any specific allergies or dietary requirements, please let us know and we'll do our best to help.

A discretionary 15% service charge will be added to your bill.