

# 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**

Azuki bean & mandarin cheesecake, hibiscus syrup,  
kinako ice-cream **15**

*Keigetsu, yuzu, junmai, Kōchi Prefecture, Japan* **11**

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

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

Chocolate truffles **8**

---

# sweet wine

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

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

Châteaux Derezslla, 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.