

Dessert menu

Passion fruit cheesecake, mango compôte

8.00

Chocolate brownie, vanilla ice cream

7.00

Eton mess

7.50

Lemon tart, raspberry sorbet

7.50

Pineapple carpaccio, chilli, lime, coconut sorbet VG, GF

6.00

Paxton & Whitfield cheeses

choice of two / three

served with Scottish oat cakes, water biscuits, chutney

11.50 / 15.50

Dessert Wine

served by the 70ml glass

Moscatel Pasas, Cesar Florido, Chipiona, Spain

8.75 / 29.00 375ml

Tokaji Late Harvest, Disznoko, Hungary 2016

11.25 / 39.00 500ml

Château Filhot, 2eme Cru Classé, Sauternes, Bordeaux, France 2010

11.75 / 41.00 375ml

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

Please advise your waiter if you have any allergens or dietary requirements.

VG - Vegan, V - Vegetarian, GF - Gluten free.