

## DESSERTS

### Citrus Tart

Bergamot curd, olive oil jelly, basil semifreddo  
18.00

*2014 Tokaji Aszú 5 Puttonyos, Disznókő Dorgó Vineyard, Hungary*  
25.00

### Caramelised Pear Pavlova

Brillat savarin, candied pecan, dulcey cream  
18.00

*2013 Château de Suduiraut, Sauternes, France*  
26.00

### 70% Chocolate Cremeux

Milk chocolate nougat, salted caramel cream  
18.00

*2017 Vin Santo, Silvio Nardi, Tuscany, Italy*  
25.00

## CHEESE SELECTION

Served with  
caraway oat cakes, seed crackers pear chutney & truffle honey  
22.00

### Chabichou du Poitou

Unpasteurised goat's milk  
*Poitou-Charentes, Vienne, France*

### Saint Siméon

Unpasteurised cow's milk  
*Seine et Marne, France*

### Roncevaux

Pasteurised goat's & sheep's milk  
*Pyrenées Atlantiques, France*

### Comté 30 months

Unpasteurised cow's milk  
*Franche-Comté, Doubs, France*

### Bleu D'Auvergne

Unpasteurised cow's milk  
*Puy de Dôme, Auvergne, France*

*Tawny Port 30yo, Graham`s, Portugal*  
27.00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.  
Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.  
Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.  
Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. A discretionary 15% service charge will be added to your bill. Prices include VAT.  
pAdults need around 2000kcal a day. Calorie information is available on request.