

TO FINISH

DESSERTS

Crème Brûlée cheesecake with Griotte cherries	£28.00
Yoghurt pannacotta with blueberries and lemon	£13.50
34 doughnuts chocolate sauce, lemon curd & raspberry sauce	£13.50
Cru Virunga chocolate mousse with cacao ice cream	£14.00
Tiramisu éclair	£13.50
William pear and almond tart with ginger biscuit ice cream	£13.50
Seasonal fruits with sorbet	£14.50

SWEET WINES

	75ML
Tokaji Aszu 6 Puttonyos Royal Tokaji, Gold Label, Hungary 2017	£17.00
Sauternes La Fleur d'Or, France 2021	£12.00
East India Solera Cream Sherry Lustau, Jerez, Spain	£9.50
Passito di Pantelleria Pellegrino, Sicily, Italy 2023	£10.00
	100ML
Moscato di Asti G.D. Vajra, Piedmont, Italy 2024	£9.00

ICE CREAM & SORBET

per scoop £4.50

Salted caramel	Raspberry
Chocolate	Lemonade
Honeycomb	Blackcurrant

CHOCOLATE TRUFFLES

Selection of handmade chocolate truffles
or
petit fours
£8.00

CHEESE

Selection of three cheeses
with piccalilli & biscuits
£16.00

Add a glass of Graham's Tawny Port 20yo £14.00 75ML
or a glass of Dow's Vintage Port 2000 £19.00 75ML



For allergy and nutritional information
please scan the QR code

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
Detailed information on the fourteen legal allergens is available on request, however we are
unable to provide information on other allergens.

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MAYFAIR