

# TO FINISH

## DESSERTS

Crème Brûlée cheesecake (to share) with rhubarb	£28.00
English strawberry mousse with Nyetimber Cuvee Chérie sorbet <i>Paired with a glass of Nyetimber Cuvee Cherie £16</i>	£14.50
34 doughnuts (4 pieces) chocolate sauce, lemon curd & raspberry sauce	£13.50
Lemon & raspberry Mille-feuille lemon crème Diplomat	£14.00
Tiramisu eclair	£13.50
Chocolate fondant tart with pistachio ice-cream	£14.50
Sicilian citrus Pavlova with coconut & lime sorbet	£14.00
Seasonal Fruit with sorbet	£14.50

## SWEET WINES

Tokaji Aszu 6 Puttonyos Royal Tokaji, Gold Label, Hungary 2017	<sup>75ML</sup> £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
Moscato di Asti G.D. Vajra, Piedmont, Italy 2024	<sup>100ML</sup> £9.00

## ICE CREAM & SORBET

per scoop £4.00

Pistachio	Raspberry & shiso
Chocolate	Coconut & lime
Honeycomb	Mango

## CHOCOLATE TRUFFLES

Selection of handmade chocolate truffles  
or petit fours £8.00

## CHEESE

Selection of three cheeses  
with onion chutney & biscuits  
£17.50

Add a glass of Graham's Tawny Port 20yo £14.00 <sup>75ML</sup>  
a glass of Dow's Vintage Port 2000 £19.00 <sup>75ML</sup>  
or a glass of Blandy's Bual Madeira £10.00 <sup>75ML</sup>

## COCKTAILS

Lakes' Espresso Martini £18  
The Lakes vodka, coffee, espresso  
*Classic after-dinner serve with a Lake's twist*

Whisky Stinger £18  
The Lakes Signature Single Malt Whisky, crème de menthe verte  
*Fresh, bold and herbal with a clean mint finish*



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