

TO FINISH

DESSERTS

English strawberry mousse with Nyetimber Cuvee Cherie sorbet	£14.50
Crème Brûlée cheesecake (to share) with rhubarb	£28.00
34 doughnuts (4 pieces) chocolate sauce, lemon curd & raspberry sauce	£13.50
Lemon & raspberry Mille-feuille lemon crème Diplomat	£14.00
Tiramisu éclair	£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

PAIRING WINES

Nyetimber Cuvee Cherie English sparkling, Demi-Sec, England M.V	^{100ML} £16.00
Tokaji Aszu 6 Puttonyos Royal Tokaji, Gold Label, Hungary 2017	^{75ML} £17.00
Sauternes La Fleur d'Or, France 2021	£12.00
Passito di Pantelleria Pellegrino, Sicily, Italy 2023	£10.00
Moscato di Asti G.D. Vajra, Piedmont, Italy 2024	^{100ML} £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 ^{75ML}
a glass of Dow's Vintage Port 2000 £19.00 ^{75ML}
or a glass of Blandy's Bual Madeira £10.00 ^{75ML}

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