

TO FINISH

DESSERTS

Crème Brûlée cheesecake (to share) with rhubarb	£28.00
Chocolate fondant tart with pistachio ice-cream	£14.50
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
Vanilla panna cotta with green apple and Calvados sorbet	£13.50
Sicilian citrus Pavlova with coconut & lime sorbet	£14.00
Seasonal Fruit 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 £4.00

Pistachio	Raspberry and 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



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.

34

MAYFAIR