

TO FINISH

DESSERTS

Poached pear & almond tart with malt ice-cream	£14.50
Baked Crème Brûlée cheesecake (to share) with autumn berries	£29.00
34 doughnuts (4 pieces) chocolate sauce, lemon curd & raspberry sauce	£14.00
Blackberry & Amalfi lemon pavlova	£14.00
Mascarpone panna cotta caramelised black figs	£14.50
Tiramisu eclair	£14.00
Amedei dark chocolate delice with miso caramel & milk ice-cream	£15.00
Seasonal fruits with sorbet	£15.00

PAIRING WINES

	100ML
Nyetimber Cuvee Cherie English sparkling, Demi-Sec, England M.V	£16.00
	75ML
Tokaji Aszu 6 Puttonyos Royal Tokaji, Gold Label, Hungary 2017	£17.00
Sauternes La Fleur d'Or, France 2021	£12.00
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

Yoghurt Blackberry ripple	Passion fruit
Chocolate	Coconut & lime
Honeycomb	Amalfi lemon

CHEESE

Selection of three cheeses
with onion chutney & biscuits
£18.00

CHOCOLATE TRUFFLES

Selection of handmade chocolate truffles
or petit fours £8.50

Add a glass of Graham's Tawny Port 20yo £14.00 75ML
a glass of Warre's Vintage Port 2003 £19.00 75ML
or a glass of Blandy's Bual Madeira £10.00 75ML

COCKTAILS

Round Midnight £18

Thelonius Monk 1947

Remy Martin 1738 Cognac, maple walnut bitters, washed with burnt
An Old Fashioned with extra suave

Fine & Mellow £14

Billie Holiday 1939

Mount Gay Eclipse rum, pear, amaretto, lemon, clarified with milk
Served on block ice, silky smooth



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