TO FINISH

DESSERTS

'Not the gumdrop buttons' £14.50
Silent pool mulled pear & mascarpone mousse, gingerbread ice-cream

34 Christmas yule log £15.00
Griotte cherries & whipped crème fraîche

Cox & bramley apple pie £14.50
with a choice of: vanilla ice-cream or custard

Baked vanilla cheesecake (to share) £29.00
with spiced pineapple & lime

34 doughnuts (4 pieces) £14.00
chocolate sauce, lemon curd & raspberry sauce

Sticky toffee pudding £14.50
miso caramel sauce & milk ice-cream

Tiramisu eclair £14.00

Seasonal fruit plate £15.00
with sorbet

SWEET WINES

Nyetimber Cuvee Cherie 100ML £16.00
English sparkling, Demi-Sec, England M.V

Tokaji Aszu 6 Puttonyos 75ML £17.00
Royal Tokaji, Gold Label, Hungary 2017

Sauternes 75ML £12.00
La Fleur d'Or, France 2023

Passito di Pantelleria 75ML £10.00
Pellegrino, Sicily, Italy 2024

Moscato di Asti 100ML £9.00
G.D. Vajra, Piedmont, Italy 2025

Château D'Yquem 75ML £90.00
Sauternes , France 1998

ICE CREAM & SORBET

per scoop £4.50

Panettone & clementine
Chocolate
Honeycomb
Passion fruit
Coconut & lime
Amalfi lemon

CHOCOLATE TRUFFLES

Selection of handmade chocolate truffles
or petit fours £8.50

CHEESE

Selection of three cheeses
with onion chutney & biscuits
£18.00

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

You can't catch me £16
Silent Pool Rare Citrus Gin, Cognac, Gingerbread spices
Silky smooth with a little Christmas spice

Espresso Martini £18
Kettle One Vodka, Coffee Liquor, Espresso

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