



## DESSERTS

<b>PARIS-BREST</b> Praline Mousse   Banana Ice Cream   Wood-Cooked Banana Caramel	8.50
<b>JAPANESE PLUM CHEESECAKE</b> Hazelnut Dukkah   Puffed Rice	11.50
<b>SNICKERS</b> Chocolate   Milk Biscuit   Nougat   Dulce Ice Cream	10.50
<b>TRIO OF DESSERTS</b> Spiced Pumpkin Brûlée   Coconut Custard Tart   Candied Pumpkin Orange Ice Cream with Pumpkin Sherbet	9.50
<b>HOT BAKED APPLE CAKE</b> Apple Caramel   Vanilla Ice Cream to Share	17.00
<b>SELECTION OF SORBETS</b> Lychee   Watermelon   White Peach	5.50

## DESSERT COCKTAILS

**Dark Indulgence**  
Ciroc Vodka | Coconut Milk  
Mozart Dark Chocolate Liqueur  
Toffee Nut | Cold Brew Coffee  
**12.00**

**Red Velvet Goblet**  
Tanqueray Gin | Cointreau  
Reconstructed Lemon Juice  
Gomme | Raspberry Espuma  
**11.00**

## DESSERT WINE

**Cyprès de Climens, Sauternes-Barsac**  
Sauternes, France, 2016  
**20.50**

**Sauska, Tokaji Aszu 5 Puttonyos**  
Tokaji, Hungary, 2017  
**25.00**

## PORT

**Graham's, 10 year old Tawny Port**  
Douro, Portugal, NV  
**10.00**

**Quinta do Crasto, Vintage Port**  
Douro, Portugal, 2017  
**17.00**



**ALLERGEN  
INFORMATION**  
Scan the QR code  
to view allergen  
details

All prices include VAT and a discretionary  
13.5% service charge will be added to your bill.