

### DESSERTS

WHITE CHOCOLATE PARFAIT Rhubarb   Miso Fudge   Grapefruit Gel	9.50
SNICKERS Chocolate   Milk Biscuit   Nougat   Dulce Ice Cream	10.50
PARIS-BREST Praline Mousse   Banana Ice Cream   Wood-Cooked Banana Caramel	8.50
"ZERO WASTE" MANDARIN CHEESECAKE Biscuit Base   Vanilla Cream Cheese   Mandarin Sorbet	8.50
BLACK FOREST SUNDAE  Macerated Cherries   Brownie Ice Cream   Chocolate	8.50
SELECTION OF SORBETS 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

# 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

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. All prices include VAT and a discretionary 13,5% service charge will be added to your bill.



ALLERGEN INFORMATION Scan the QR code to view allergen details