

## Dessert

### Caramelised Amalfi lemon tart

*2014 Jurançon, "La Magendia", Lapeyre, Roussillon, France, £13.00*

### Rum baba, citrus salad, lemon curd

*2011, Château Climens, "Cyprès de Climens", Barsac, France, £20.00*

### Brillat-Savarin cheesecake, lemon, blueberry, cucumber sorbet

*2005 Erbaluce di Caluso, Cantina Nervi, Piedmont, Italy, £20.00*

### Tarte Tatin, vanilla ice cream (To share for 2)

*2015 Passito di Pantelleria, "Sole d'Agosto" Marco DeBartoli, Sicily, Italy, £16*

### Pistachio soufflé, hot chocolate sauce (Please allow 20 minutes)

*Macvin du Jura, Domaine Macle, Jura, France, £14.00*

### Peanut mousse, Madagascan chocolate, banana sorbet

*2015 Recioto della Valpolicella, "Il Velluto" Meroni, Veneto, Italy, £18.00*

### Artisanal cheese

*2011 Malvasia di Bosa, "Reserva", Battista Columbu, Bosa, Sardinia, £19.50*