

Dessert Menu

Caramelised Amalfi lemon tart

2020 Riesling Auslese, 'Hofpatch', Andreas Bender, Mosel, Germany £14.00

Brown butter apple, Granny smith sorbet, shortbread

2016 Sauternes, Château Filhot, Bordeaux, France £20.00

Greengage soufflé, mascarpone & lemon sorbet

2017 Tokaji Édes Szamorodni, Juliet Victor, Tokaji, Hungary £25.00

Pump street chocolate, cashew nut, orange sorbet

2018 Jurançon, 'Marie Kattlin', Domaine de Souch, South-West, France £23.50

Pear & hazelnut mille foglie (for 2)

2020 Passito di Pantelleria, Solidea, Pantelleria, Italy £24.50

Cheese from La Fromagerie

1985 Vintage Port, Fonseca, Douro, Portugal £35.00

If you require any details on allergens within our dishes,
please ask one of the team