

## **Dessert Menu**

### **Caramelised Amalfi lemon tart**

2019 Riesling Auslese, Selbach-Oster, Mosel, Germany £20.00

### **Spiced Rum Babà, chestnuts, Cabernet Sauvignon**

2017 Moscato Passito, 'Sol', Ezio Cerruti, Piedmont, Italy £25.00

### **Apple crumble soufflé, honey custard**

2022 Roter Eiswein, Johanneshof Reinisch, Thermenregion, Austria £26.50

### **Chocolate marquise, Pedro Ximénez, coffee ice cream**

2022 Rasteau VDN, 'Grenat', Domaine La Luminaille, Rhone Valley, France £18.00

### **Cheese from La Fromagerie**

1992 Vintage Port, Fonseca, Douro, Portugal £37.00

50 Year Old Tawny Port, 'Golden Age' Taylor's, Douro, Portugal £44.00

A 15% discretionary service charge shall be added to your bill.  
If you require any details on allergens within our dishes,  
please ask one of the team