

Dessert Menu

Caramelised Amalfi lemon tart

2019 Riesling Auslese, Selbach-Oster, Mosel, Germany £19.50

Almond biancomangiare, strawberries & basil

2017 Tokaji Szamorodni, Juliet Victor, Tokaj, Hungary £23.50

Gooseberry soufflé, elderflower ice cream

2019 Jurançon 'La Magendia', Clos Lapeyre, Jurançon, France £20.00

Pump Street chocolate ganache, goat's milk caramel & lime

NV Moscatel, 'Emilin Solera Familiar' Lustau, Andalusia, Spain £19.00

Cheese from La Fromagerie

NV 'Andalou, Solera XXIII', Vino di Anna, Sicily, Italy £29.00

1992 Vintage Port, Fonseca, Douro, Portugal £37.00

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