

DESSERTS

Warm Braeburn Apple Mille-feuille 6.90

Tonka Bean Ice Cream

Monbazillac, Château Belingard, Southwest, France 2009 5.50

Praline 'Paris Brest' & Toasted Salted Hazelnuts 6.90

Piémontais Hazelnut Ice Cream

Tokaji Édes Szamorodni, Diznókó, Tokaj, Hungary 2008 9.00

Glazed Corsican Clémentines, Soft Almond & Dark Chocolate Cake 6.90

Napoleon Clémentine Sorbet

Dolçe Mataró, Cellars Alta Alella, Alella, Spain 2010 10.00

Dark Valrhona 'Coeur de Guanaja' Chocolate Fondant 8.90

Roasted Conference Pear, Saffron & Pear Sorbet

Muscat 'Museum Reserve', Yalumba, Victoria, Australia NV 9.50

Amalfi Lemon Curd & Crisp Meringue, Shortbread 6.90

Lemon Sorbet

Coteaux du Layon 'Les 4 Villages', Domaine FL, Loire Valley, France 2009 8.00

Assortment of Ice Cream & Fruit Sorbet 6.90

Sauvignon Blanc 'Late Harvest', La Playa, Colchagua Valley, Chile 2010 4.50

Selection of European Cheeses 8.90

Artisan Cheeses Served with Hand Baked Biscuits & Quince Jelly

Some Dishes May Contain Nuts and Raw Eggs.

A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.