

Nº5

DESSERT MENU

Peach Melba gateaux (for two to share) 16.00

Gaillac, Domaine Rotier, South West France 2011 £12-

Richmond park honey, oat crumble,
milk ice cream and meringue 7.50

Tokaji Édes Szamorodni, Dorgó, Disznókő, Hungary 2015 £12.5

Raspberry mille-feuille 7.50

Ruinart Rosé Brut, Champagne NV £19.-

Dark chocolate fondant with blackcurrant sorbet (15min) 8.50

Maury, Domaine des Terres de Fagayra, Roussillon, France 2012 £13-

Mara de Bois strawberry, meringue,
English breakfast tea ice cream 8.50

Coteaux du Layon 'Paserille', Philippe Desleveaux, Loire Valley, France 2017 £9.-

Selection of two artisan cheeses from La Fromagerie
served with accompaniments 8.50

Vin Santo, Argyos Estate, 4yrs barrel Aged, Greece 2010 £19.

All dessert wines are served at 100ml measure unless listed otherwise

Discretionary service charge of 12.5%. Dishes marked (v) denote that it is suitable for vegetarians.
For information relating to allergens within our food, please request.

S O C I A L

