

## DESSERTS (V)

WARM GRAND MARNIER SPONGE CAKE crème anglaise	14
<i>2019 Sauternes, Château Simon, Bordeaux</i>	<i>12</i>
MATCHA CRÈME BRÛLÉE (GF) toasted black sesame, strawberry	14
<i>2021 Jurançon, Charles Hours</i>	<i>13</i>
CHOCOLAT MOUSSE (N) passion fruit coulis, blueberries, crème fraiche	14
<i>2017 Recioto della Valpolicella, Veneto</i>	<i>24</i>
TARTE TATIN vanilla ice cream	13
<i>2021 Monbazillac, Domaine L'Ancienne Cure France</i>	<i>11</i>
MIXED BERRIES (VG, GF) fruit sorbet	13
SORBET (VG, GF) selection of home-made fruit sorbet	9

**FRENCH CHEESE PLATE (v)      £5 per cheese**

**Coulommiers** (soft cow's cheese) Seine-et-Marne

**Brebis** (pressed sheep cheese) – Pyrenees

**Roche Montagne** (blue cow cheese)-Puy De Dome

**Sainte-Maure de Touraine** (\*soft goat's cheese) Centre France

**Comté 24 month matured** (\*hard cow cheese) – Jura

\* Unpasteurized cheese may increase your risk of foodborne illness

Before you order, please inform our staff if you or any of your party have a food allergy.

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free (N) Contains Nuts  
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**PORT BY THE GLASS**

100ml

**2018 Unfiltered Late Bottled Vintage Port      10**  
**Quinta do Infantado, Douro, Portugal**

**10 Year Old Tawny Port      14**  
**Quinta do Infantado, Douro**