

Citrus Tart

Bergamot curd, olive oil jelly,
Basil semifreddo

16.00

Pecan Parfait

Comice pear, maple syrup,
Mascarpone sorbet

14.50

70% Chocolate Crémeux

Milk chocolate nougat,
salted caramel cream

16.00

*2020 Jurançon Moelleux
Symphonie de Novembre, France, 75ml
13.50*

*2014 Sauternes,
Castelnau de Suduiraut, France, 75ml
12.00*

*2020 Passito di Pantelleria Ben Rye,
Donnafugata Italy, 75ml
21.00*

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Prices include VAT at the prevailing rate.

A discretionary 15% service charge will be added to your total bill. We are happy to provide information pertaining to allergies.

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