

The Dining Room

Desserts

Passion fruit & milk chocolate mousse roasted apricots, lemon verbena	8
Coffee custard tart pistachio, honeycomb, crème fraîche, compressed raspberries	8
Hot chocolate fondant salted caramel ice cream	8
Strawberry Eton Mess	7
Ice creams, sorbets	6
Home made chocolate truffles	4
Seasonal Cheese Board Cashel Blue, Brie de Meaux, Cornish Yarg, St Maure	12

Dessert wines

	Glass	Bottle
Muscat Beaumes de Venise Domaine Durban, Rhône, France, 2015	9	30
Moscato d'Asti Marcarini Piedmont, Italy, 2016		45
Château Parterrieur Sauternes, Bordeaux, France, 2015	14	50
Tokaji, Oremus Hungary, 2016		55



Before you order, please inform our staff if you have any food allergies. Prices inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.