

Desserts

Selection of Cheese - Oat cakes and walnut sourdough £19

Tawny Port, Graham's 20-Year-Old for Cornus, Douro Valley, Portugal £16

Vanilla custard tart with Solliès figs and fig leaf ice cream £17

2018 Riesling 'Kabinett' Felseneck, Schäfer-Frölich, Nahe, Germany £13

Creamed rice pudding, caramelised almond milk, plums, plum sake and almond milk ice cream £16.50

Umeshu 'Plum Sake' Shiraume Ginjo, Akashi- Tai, Osaka Bay, Japan £14

Chocolate barquette, Mekonga 70%, Sicilian pistachio and salted caramel £18

2019 Grand Constance, Groot Constantia, Cape Town, South Africa £17

Apricot and chamomile mille-feuille, Pompona vanilla, Crème Diplomat and apricot sauce 17.50

2017 Tokaji Szamorodni, Szepsy, Tokaj, Hungary £14

Difference Coffee and Petit fours £7.00

Miso caramel

Chocolate and pistachio amaretti

Hazelnut and clotted cream fudge

After Dinner Cocktails

Espresso Martini or Clarified Coffee Negroni £15

Difference Coffee – specialty

Brazil, Yellow Bourbon £7.00

Guatemala, Swiss Water Decaf £7.00

Jamaica Blue Mountain – Wallenford – Sir John`s Peak - 100% Specialty Arabica – Grade 1 £10.00