

## Desserts

### **Selection of Cheese - Oat cakes and walnut sourdough £19**

*Tawny Port, Graham's 20-Year-Old for Cornus, Douro Valley, Portugal £16*  
*Non-Alcoholic- Qing Xin 2022, Huang Family Garden, Jade Mountain, Taiwan £7*

### **Meyer lemon tart, crème fraîche ice cream and white chocolate £17**

*2018 Riesling Kabinett 'Felseneck', Schäfer-Frölich, Nahe, Germany £13*  
*Non-Alcoholic- Qing Xin 2022, Huang Family Garden, Jade Mountain, Taiwan £7*

### **Warm vanilla rice pudding with prune and Armagnac ice cream £16.50**

*Umeshu 'Plum Sake' Shiraume Ginjo, Akashi- Tai, Osaka Bay, Japan £14*  
*Non-Alcoholic- Himalayan Imperial Black Autumn 2022, Jun Chiyabari Garden, Nepal £7*

### **Chocolate barquette, Mekonga 70%, Jerusalem artichoke ice cream and Piedmont hazelnuts £18**

*Tawny Port, Graham's 20-Year-Old for Cornus, Douro Valley, Portugal £16*  
*Non-Alcoholic- Himalayan Imperial Black Autumn 2022, Jun Chiyabari Garden, Nepal £7*

### **Mille-feuille of caramelised apple, toasted brioche ice cream, salted caramel and toffee apple sauce £17.50**

*2017 Tokaj Szamorodni, Szepsy, Tokaj, Hungary £14*  
*Non-Alcoholic- Himalayan Imperial Black Autumn 2022, Jun Chiyabari Garden, Nepal £7*

### **Difference Coffee and Petit fours £7.00**

Grand Marnier caramel  
Nougat  
Milk chocolate and clotted cream fudge

### **After Dinner Cocktails**

**Espresso Martini or Clarified Coffee Negroni £15**

### **Difference Coffee – specialty**

**Brazil, Yellow Bourbon £7.00**

**Brazil, Swiss Water Decaf £7.00**

**Jamaica Blue Mountain – Wallenford – Sir John`s Peak - 100% Specialty Arabica – Grade 1 £10**