

Nº5

DESSERTS

Peach Melba gateaux (for two to share) 16.00
Gaillac, Domaine Rotier, South West France 2011 £12.-

Richmond park honey, oat crumble,
milk ice cream and meringue 7.50
Tokaji Édes Szamorodni, Dorgó, Disznókő, Hungary 2015 £12.5

Raspberry mille-feuille 7.50
Ruinart Rosé Brut, Champagne NV £19.-

Dark chocolate fondant with blackcurrant sorbet (15min) 8.50
Maury, Domaine des Terres de Fagayra, Roussillon, France 2012 £13.-

Mara de Bois strawberry, meringue,
English breakfast tea ice cream 8.50
*Coteaux du Layon 'Paserille', Philippe Desleveaux,
Loire Valley, France 2017* £9.-

Selection of two artisan cheeses from La Fromagerie
served with accompaniments 8.50
Vin Santo, Argos Estate, 4yrs barrel Aged, Greece 2010 £19.-

All dessert wines are served at 100ml measure unless listed otherwise

Discretionary service charge of 12.5%. Dishes marked (v) denote that it is suitable for vegetarians. For information relating to allergens, please request to view our allergen matrix.

