

## **DESSERT MENU**

Classic vanilla creme brûlée V | £9

Earl grey shortbread

Cru virunga chocolate fondant V | £12 Caramelised Banana ice cream, brandy snap Please allow 15 minutes

> Ricotta Basque cheesecake | £11 Raspberries & pistachio

Coffee Saverin V | £12 Coffee liqueur, tonka bean mascarpone

> Custard tart V | £12 Yorkshire rhubarb

Paxton & Whitfield cheese board | £16

Oat crackers & apricot chutney

Café gourmand | £9



## V Vegetarian | VE Vegan

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added. Our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.