

DESSERTS

CLASSIC

CINNAMON DOUGHNUTS 12.1

CHOCOLATE SAUCE & EXOTIC CURD V

VANILLA CHEESECAKE 27.6

STRAWBERRY & GOLDEN LIME SORBET V

CHOCOLATE FONDANT 15.6

MANGO CURD & VANILLA ICE CREAM V

SEASONAL

COCONUT SEMIFREDDO 14.3

SAKURA & MANGO

CHOCOLATE POT 12.6

YUZU, BLACKBERRY & ORANGE VG

SOFT SERVE 6.9

MANGO YOGHURT V



CELEBRATION PLATTERS

A SELECTION OF SEXY SWEETS, ICE CREAMS AND FRESH FRUIT

CLASSIC

2-3 PEOPLE

48

OMG

4 - 6 PEOPLE

72

WTFISH

8 - 12 PEOPLE

138

ICE CREAMS & SORBETS

3 SCOOPS 10

MACADAMIA PRALINE V

MATCHA & PISTACHIO V

CHOCOLATE & CARAMEL V

COCONUT & LEMONGRASS VG

MANGO & PASSIONFRUIT VG

YOGHURT, RASPBERRY & ROSE V

TREATS

FRESHLY BAKED MADELINES 9.6

LEMON & YUZU V

SWEET BITES 12.1

PETIT FOURS V

TO TAKE HOME

VANILLA CHEESECAKE 32 V

...A GLASS OF WINE

A SELECTION OF WINES, CHOSEN BY OUR HEAD SOMMELIER

TOKAJI - 6 PUTTONYOS GOLD LABEL - ROYAL TOKAJI

22

PORT - DOURO - TAWNY RAMOS PINTO

13

SAUTERNES CHÂTEAU LAFON

10

UMBRIA IGT - MUFFATO CASTELLO DELLA SALA - ANTINORI

16

V = VEGETARIAN VG = VEGAN

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 14.5% will be added to your bill.

Cover charge £2 per person.