

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

WHITE CHOCOLATE POT 13.1
YUZU, BLACKBERRY & ORANGE VG

PAVLOVA 13.7
COCONUT & SPICED PINEAPPLE V

CELEBRATION PLATTERS

A SELECTION OF SEXY SWEETS, ICE CREAMS AND FRESH FRUIT

CLASSIC
2-3 PEOPLE
48

OMG
4 - 6 PEOPLE
68

WTFISH
8+ PEOPLE
15 PER PERSON

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 MADELEINES 9.6
LEMON & YUZU V

SWEET BITES 12.1
PETIT FOURS 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.