

desserts

michel cluizel dark chocolate mousse,
grapefruit jelly, grapefruit mousse, thai basil

pear and caramelised white chocolate galette,
poire william sorbet

tapioca, pineapple, pineapple soup, coconut sorbet,
coconut tuile

prune and armagnac soufflé,
vanilla ice cream

(please allow 15 minutes cooking time)

carrot cake, passion fruit curd, macerated carrots,
almond and chocolate crumb, coriander cress,
orange and passion fruit sorbet

french and english farmhouse cheeses, handmade crackers
(supplement £3.50)

coffee, teas and infusions served with petits fours £4.00

cheeses as an additional course £11.50

a discretionary service charge of 12.5% will be added to the bill
please note some of the above dishes may contain traces of nuts