



Crème brûlée £12

Baba au rhum £12

Soufflé au chocolat £16

Amalfi lemon tart £12

Selection of ice creams & sorbets £12

Selection of French cheeses £16

Madeleines £5

Digestifs 100ml

Baileys £6

Green or Yellow Chartreuse £10

Poire Williams, Gilbert Miclo £12

Armagnac, Baron de Sigognac £12

Rémy Martin VSOP £12

Rémy Martin XO £28

Sweet & Fortified Wines 100ml

Pacherec du Vic-Bilh 2020 £8

Muscat de Beaumes de Venise, £9

Domaine de Beaumalric 2019

Château Ramon, Mobazillac 2019 £10

Grand Tokaj, 5 Puttonyos 2015 £18

Tedeschi Della Valpolicella £21

DOCG 2019

Sauternes, Château Rieussec £25

1er Cru 2010

Port, Fonseca Vintage 2000 £27

All prices include VAT - a discretionary 15% service charge will be added to your bill

If you have any dietary requirements or food allergies please let us know; please be aware that due to shared cooking & preparation areas, we can not guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments.

* Item containing nuts (v) vegetarian (vg) vegan

SLOW & SURE



WE ARE DOG FRIENDLY



Puddings