



Crème brûlée £12

Profiteroles with chocolate sauce £12

Grand Marnier soufflé (20 minutes) £16

Egg custard tart £12

Selection of ice creams & sorbets £12

Selection of French cheeses £16

Madeleines £5

Digestifs 50ml

Baileys £7

Courvoisier - Cognac £9

Yellow Chartreuse £12

Génépie des Alpes £12

Poire Williams, Gilbert Miclo £12

Armagnac, Baron de Sigognac £12

Rémy Martin VSOP £14

Dupont VSOP Calvados £15

Rémy Martin XO £28

Sweet & Fortified Wines 100ml

Pacherec du Vic-Bilh 2020 £8/£35

Muscat de Beaumes de Venise, £9/£37
Domaine de Beaumalric 2019

Mobazillac, £10/£44
Château Ramon 2019

Tedeschi Della Valpolicella £21/£105
DOCG 2019

Sauternes, Château Rieussec £25/£125
1er Cru 2010

Port, Taylor's 20 years Tawny
£23/£140

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
03.24



Puddings