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Crème brûlée £12

Baked vanilla cheesecake £12

Grand Marnier soufflé (20 minutes) £16

Raspberry & almond tart \* £12

Selection of ice creams & sorbets £12

Selection of French cheeses £16

Madeleines £5

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*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*

Pacherenc du Vic-Bilh 2020 £8/£35

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

Monbazillac, £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  
05.24



# Puddings