



Rhubarb meringue £14

Crème brûlée £14

Tarte au citron £14

Mousse au chocolat £14

Soufflé au Grand Marnier (20 minutes) £16

Selection of ice creams & sorbets £14

Selection of French cheeses (3) £15

Madeleines £5

Digestifs 50ml

Baileys £9

Amaretto Disaronno £9

Limoncello £10

Courvoisier - Cognac £10

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

Irish Coffee £14

Sweet & Fortified Wines 100ml / 375ml

Muscat de Beaumes de Venise, Domaine de Beaumalric 2021 £12/£43

Sauternes, Château le Juge, Les Mingits 2019 £14/£47

Tedeschi Della Valpolicella 2019 £27/£106

Sauternes, Château Rieussec 1er Cru 2010 £35/£128

Monbazillac, Château Ramon 2019 (100 / 750ml) £13 /£88

Taylor's Vargellas Vintage Port 2013 (100 / 750ml) £14/£92

Fonseca Guimaraens Vintage Port 2012 (100 / 750ml) £15/£99

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
03.25



Puddings