# To finish

### Desserts

**Biscoff Cheesecake,** banoffee ice cream, toffee sauce 477 kcal 9 Suggested Pairing, Sauternes, Château Les Mingets, France 75ml 7

Chocolate & Raspberry Tart, Prosecco sorbet, raspberry gel V 677 kcal 8.95 Suggested Pairing, Cocchi Vermouth di Torino, Italy 50ml 8

Winterberry Fool V 308 kcal 8.5

Suggested Pairing, Martini Riserva Speciale Rubino, Italy 50ml 8

English Cheese Selection, Blackbomber, Isle of Wight Blue, Rosary Goat's Cheese, poached apricot, quince jelly, pickled onions, crackers 635/873 kcal 3 for 15 or 5 for 19.5 Suggested Pairing, Quinta Da Corte LBV, Portugal 75ml 11.5

Three Scoops of Homemade Sorbet vg & Ice Cream v 7.95 *Ask what flavours we have today!* 

## Digestifs

Leyrat VSOP, Cognac, France 40%	12 <sub>25ml</sub>
Rémy Martin Louis XIII, Cognac, France 40%	165 <sub>25ml</sub>
Dupont VSOP, Calvados, Pays D'auge, France 42%	12 25 MI
Metaxa 12 Stars, Brandy, Greece 40%	6 25ml
Glenmorangie Signet, Single Malt Whisky, Highland 46%	36 <sub>25ml</sub>

The finer details

#### V vegetarian | VG vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business. Adults require approximately 2000 kcal a day.

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ROOFTOP BAR I KITCHEN I CLUB