

To finish

Desserts

White Chocolate Mousse, honeycomb, caramac, ice cream **V** 487 kcal 8

Suggested pairing, Sauternes, Château Les Mingets, France 75ml 7

Limoncello Cheesecake, basil sorbet 419 kcal 7

Suggested pairing, Cocchi Americano Bianca, Italy 50ml 8

Autumn Berry Meringue, clotted cream **V** 512 kcal 8

Suggested pairing, Luis XIV Rojo Vermouth, Spain 50ml 8

Dark Chocolate Tart, mint choc chip ice cream **V** 571 kcal 7

Suggested pairing, Aleatico, Salice Salento Dolce, France 75ml 7

English Cheese Selection, Blackbomber, Isle of Wight Blue, Rosary Goat's Cheese, poached apricot, quince jelly, pickled onions, crackers 635 kcal 10

Suggested pairing, Quinta Da Corte Lbv, Portugal 75ml 11.5

Selection of Homemade Sorbet **VG & Ice Cream **V**** 2.5 per scoop

Digestifs

Leyrat VSOP, Cognac, France 40%

| 12 25ml

Rémy Martin Louis XIII, Cognac, France 40%

| 165 25ml

Baron De Sigognac 10yo, Armagnac, France 40%

| 13 25ml

Dupont VSOP, Calvados, Pays D'auge, France 42%

| 12 25ml

Metaxa 12 Stars, Brandy, Greece 40%

| 6 25ml

Port Charlotte 10yo, Single Malt Whisky, Islay 50%

| 10 25ml

Glenmorangie Signet, Single Malt Whisky, Highland 46%

| 36 25ml

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.

H^A_RBAR+
KITCHEN