

A L A C A R T E

Vegetarian Tasters

Mushroom consommé, fregola

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‘Carrot Salad’

*crispy potato, crème fraîche, chicory*

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Delica pumpkin, chestnut, smoked almond

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Slow cooked egg, celeriac, Coolea, cep \*

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Fennel, agnolotti, pickled girolles \*

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Potato gnocchi, artichoke, hazelnut \*

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\* *Dishes most suited for main courses*

3 COURSES £90



PLEASE BE ADVISED THE WHOLE TABLE MUST ORDER FROM THE SAME MENU  
ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST  
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

# CHEESE & DESSERT

## CHEESE

From the trolley - £12.50 or £18.50 to share

## DESSERT

Coffee, mascarpone, Bourbon, meringue

Salted milk chocolate aero, honeycomb

Pear, smoked pecan, maple syrup

Bitter chocolate mousse, cardamom fudge, pickled cherry

Dark chocolate, milk chocolate nougat, sesame

Banana, caramel, yuzu, rum

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## SWEET WINE

NV Moscatel Dorado, Cesar Florido, Andalucia, Spain	£14.50
2016 Jurançon, Clos Lapeyre, South-West, France	£13.50
2007 Rivesaltes Ambré, "Chez Jau", Château de Jau, Languedoc-Roussillon, France	£17.00
2007 Sämbling 88, Trockenbeerenauslese, Weninger, Angerhof Tschida, Austria	£21.50
2005 Castelnau de Suduiraut, Sauternes, Bordeaux, France	£25.00
1991 Château d'Yquem, 1er Grand Cru Classé Supérieur, Sauternes, Bordeaux, France	£55.00
2012 Vin de Liqueur, Tanatis, Domaine Berthoumieu, France	£22.00

## PORT

2012 Alves de Sousa, "Quinta da Gaivosa"	£19.50
Graham's, "Colheita", Tawny, 40 Years Old	£26.00

## MADEIRA

NV Blandy's, Verdelho, 10 Years Old	£12.00
1996 Blandy's, Malmsey, "Colheita"	£20.00