

SUCRE

Dulce de leche fondant, mascarpone ice cream, hazelnuts ^v / 14

Dulce de leche espresso martini / 17

Olive oil cake, honey ricotta, blood orange ^v / 11

2018 Tokaji Aszú 6 Puttonyos Dobogó, Hungary / 16

Burnt cheesecake, rhubarb, lemon verbena ice cream ^v / 16

1999 Sauternes Château d'Yquem, France / 45

Strawberry filo tart, confit lemon, basil ^v / 14

2024 Torrontés Laborum El Porvenir, Argentina / 8

Chocolate raspberry ganache, brownie, raspberry sorbet ^{vg} / 16

20 y.o Tawny Port Sandeman, Portugal / 12.5

Pan perdu, honey plums, spiced orange ice cream ^v / 11

2017 Vinsanto del Chianti Rufina Selvapiana, Italy / 14

Pistachio tart, sour cherry, lemon ice cream ^v / 14.5

2022 Niagara Cabernet Franc Icewine Inniskillin, Canada / 24

Madeleines ^v / 1.5 [each]

Please let us know if you have any particular allergies or dietary requirements.

All dessert wines are served in a 75ml measure.

A discretionary service charge of 13.5% Will be added to your bill. All prices in GBP & inclusive of 20% vat.