



DESSERT WINE

Château Loupiac-Gaudiet
Loupiac, 2015, France
£7 100ml

Lafage Maury Grenat,
2016, France £7 100ml

COGNAC

Courvoisier VSOP £9.50
Maxime Trijol VSOP
£12.50

Ordonneau Borderies
Tres Vieille Reserve £15.75

BRASSERIE OF LIGHT

DESSERTS

Butterfly Flutterby £8.75

Iced Raspberry Parfait, Pistachio Meringue,
Vanilla Cream

Golden Apple £8.50

Thin Apple Tart, Candied Pecans, Cinnamon Streusel,
Salted Caramel Ice Cream, Toffee Sauce
(12 minutes)

Fallen Fruit £8.50

Morello Cherry, Dark Chocolate,
Cherry Compote, Almond Biscotti

Baked Alaska Flambé £8.95

Passion Fruit Parfait, Shaved Pineapple,
Passion Fruit Sauce

Soft Serve Ice Cream £8.95
Choose Your Own Fruits and Toppings

Chocolate Bubbles £8.50

Valrhona Guanaja Dark Chocolate, Dark Chocolate
Mousse, Chocolate Brownie, Vanilla Ice Cream,
Chocolate Pearls

Dessert Island £10.95

Exotic Fruits, Mochi Ice Cream, Mango,
Pineapple and Coconut Shot

Eton Cheesecake £18.95

SERVES TWO

Strawberry, Pistachio Meringue, Vanilla, White Chocolate

Orbit £8.75

Dark Chocolate Mousse, Salted Caramel Ice Cream,
Milk Foam, Honeycomb, Popping Candy

Ice Creams and Sorbets £2 per scoop

Vanilla, Salted Caramel, Mango, Strawberry, Chocolate, Blood Orange, Lemon or Yoghurt

Cheese Selection £10.95

Melusine Goat's Cheese, Fourme D'Ambert, Pitchfork Mature Cheddar, Quicke's Devonshire Red,
Camembert Le Fin Normand, Pear and Ginger Chutney, Rye Crispbreads

Cep Infused Chocolate Truffles £4.50

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information

is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. A discretionary optional service charge of 12.5% will be added to your bill.

COFFEE

Pot of Coffee and Cream £4.25

Iced Coffee £3.75

Espresso, Americano,
Macchiato, Flat White,
Latte, Cappuccino £3.95

Hot Chocolate
Milk, Mint or White £4.25

Vanilla Shakerato
Espresso shaken with Ice £4

TEA

Breakfast Blend
Intense & Rich
£3.95

Afternoon Tea Blend
Mellow, Elegant, Refreshing
£3.95

Ceylon, Earl Grey, Darjeeling
£3.95

Sencha, Jasmine Pearls
£4.50

Fresh Mint, Camomile,
Peppermint, Verbena
£3.95

Rosebud, Oolong
£5.75

SWEET WINES

| | Glass 100ml | Bottle |
|---|-------------|------------|
| Château Loupiac-Gaudiet Loupiac, 2015, France | £7 | £25 37.5cl |
| Lafage Maury Grenat, 2016, France | £7 | £32 50cl |
| Valdivieso Éclat Botrytis Sémillon, 2013, Chile | £10 | £35 37.5cl |
| Pedro Ximénez Solera 1927, NV, Spain | £13 | £41 37.5cl |
| Stratus Riesling Icewine, 2015, Canada | £17 | £60 37.5cl |

COGNAC

Courvoisier VSOP £9.50

Maxime Trijol VSOP £12.50

Ordonneau Borderies
Tres Vieille Reserve £15.75

Leyrat XO Vieille Reserve £22.50

Martell Cordon Bleu £24

Courvoisier XO £26

Hennessy XO £28

Ragnaud-Sabourin
No. 35 Fontvieille £30

ARMAGNAC

Clos Martin VSOP 8 year, Folle Blanche £9.25

Baron de Sigognac 10 year, Bas-Armagnac £9.50

CALVADOS

Dupont VSOP Pays d'Auge £10.50

Camut 6 year Pays d'Auge £12.50

Camut 12 year Pays d'Auge £18

All spirits are served as a 50ml measure as standard unless otherwise stated.

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