



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 Passion Fruit Parfait, Pistachio Meringue,
Vanilla Cream and Lemon Balm

Golden Apple £8.50
Thin Apple Tart, Candied Pecans, Cinnamon Streusel,
Salted Caramel Ice Cream, Toffee Sauce
(12 minutes)

Baked Alaska £10.95
Crispy Meringue Shell with Mango and Lime Parfait Centre, Sliced Pineapple, Lemon Balm and Mango Sauce

Raspberry and Vanilla Soft-Serve Ice Cream £8.95
Crispy Meringue, Chocolate Pearls, Baby Basil and Raspberry Sauce

Chocolate Bubbles £8.50
Valrhona Guanaja Dark Chocolate, Dark Chocolate
Mousse, Chocolate Brownie, Vanilla Ice Cream,
Chocolate Pearls

Eton Cheesecake £18.95 SERVES TWO
Strawberry, Pistachio Meringue, Vanilla,
White Chocolate

Dessert Island £10.95
Exotic Fruits, Mochi Ice Cream, Mango,
Pineapple and Coconut Shot

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.

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.