



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

Chocolate Bubbles £8.95 v
Valrhona Guanaja Dark Chocolate,
Dark Chocolate Mousse, Chocolate Brownie,
Vanilla Ice Cream, Chocolate Pearls

Golden Apple £9.75 v
Thin Apple Tart, Candied Pecans,
Cinnamon Streusel, Vanilla Ice Cream,
Toffee Sauce (12 minutes)

Eton Cheesecake £19.95 SERVES TWO v
Strawberry, Pistachio Meringue, Vanilla,
White Chocolate

Butterfly Flutterby £9.25 v
Iced Passion Fruit Parfait, Pistachio Meringue,
Vanilla Cream and Lemon Balm

Coconut and Rum Panna Cotta £8.95 vg
Mango, Pineapple, Chilli, Lime
and Lemon Balm

Dessert Island £13.95 vg
Exotic Fruits, Mochi Ice Cream, Mango,
Pineapple and Coconut Shot

Orbit £10.50 v
Dark Chocolate Mousse, Salted Caramel Ice Cream,
Milk Foam, Honeycomb, Popping Candy

Ice Creams and Sorbets £3.25 per scoop v
Vanilla, Salted Caramel, Mango, Strawberry, Chocolate, Blood Orange, Lemon or Yoghurt

Cheese Selection £12.95
Goat's Cheese with Truffle Honey, Pavé d'Affinois, Saint-Nectaire, Keen's Cheddar,
Stilton, Pear and Ginger Chutney and Wholegrain Crispbreads

Cep Infused Chocolate Truffles £4.50 v



For allergen info please scan QR code

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information

on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.

COFFEE

Pot of Coffee and Cream £4.95

Hot Chocolate
Milk, Mint or White £4.75

Espresso, Americano,
Macchiato, Flat White,
Latte, Cappuccino £4.50

Iced Coffee £3.75

Vanilla Shakerato
Espresso shaken with Ice, Vanilla,
served in a martini glass £5.25

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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