

DESSERTS

BLACK FOREST

CHOCOLATE MOUSSE, MARASCHINO CHERRIES WITH A FRESH BERRY SAUCE
& BLACK CHERRY SORBET 12.00

Mourvèdre 'Late Harvest', Cline Cellars, California, 2012 16.50

FOUR DEGREE CHOCOLATE FONDANT

GLUTEN FREE DARK CHOCOLATE PUDDING, RED BEAN CANDY
WITH GREEN TEA ICE CREAM 9.00

Château Doisy Védrières, 2ème Cru Classé, Barsac 2003 12.00

COCONUT PARFAIT

COCONUT ROCHER FILLED WITH YOGHURT SAUCE,
LEMON CURD, CRUNCHY COCONUT & WHITE CHOCOLATE 11.00

La Spinetta Moscato d'Asti 'Bricco Quaglia', 2016 7.00

BANANA MISO

LAYERED CARAMEL MISO SAUCE, BLACK CRUMBLE
IN A NATURAL BANANA ICE CREAM 9.00

Coteaux Du Layon, Ch. de La Roulerie, Loire, 2014 7.50

CHEF'S SPECIAL

PLEASE ASK YOUR WAITER 10.00

Riesling Auslese, Zilliken, Saarburger Rausch, 2011 15.00

SELECTION OF SORBETS

TRIO OF MANGO, BLOOD PEACH, PINEAPPLE & GINGER
(PRICE PER SCOOP) 3.00

ICE-CREAM OF THE DAY 3.00

ALL PRICES ARE INCLUSIVE OF VAT
A DISCRETIONARY 12.5% CHARGE WILL BE ADDED TO YOUR BILL
FOR MORE INFORMATION ON ALLERGENS OR DIETARY REQUIREMENTS PLEASE SPEAK TO ONE OF THE TEAM



FOUR DEGREE