



DESSERTS

Fenchurch chocolate bar, salted almond and buttermilk ice cream	13.00
<i>Maury, Mas Amiel, Roussillon, France, 2020 (organic)</i>	16.50
Pink Lady “tarte tatin”, British blackberries, clotted cream and shiso	11.00
<i>Recioto di Soave, La Perlara, Ca' Rugate, Veneto, Italy, 2018</i>	13.50
Coffee, crème fraiche, parsnip, minus 8 maple verjus	12.00
<i>Coteaux du Layon, Langlois-Chateau, Loire Valley, France, 2018</i>	11.00
New season English strawberry, artichoke, basil, milk crisps, aero, Champagne	13.50
<i>Béres Tokaji Aszu 5 Puttonyos, Tokaj, Hungary, 2011</i>	18.00
Selection of British cheeses, house chutney, honeycomb, crackers	15.50
<i>Fonseca 10 years old Tawny Port, Douro, Portugal (served from Jeroboam)</i>	12.50

CHASH TEA

4.40

English Breakfast Gold, Earl Grey 1883, Fog Green, Pure Rooibos, Chamomile, Jasmine Chung Hao, Peppermint Leaf, Goji Berry & Cranberry, Snow White, Black Venetian Rose

COFFEE

Americano	4.10
Cappuccino	4.20
Latte	4.20
Espresso	4.00
Double Espresso	4.20
Macchiato	4.10
Double Macchiato	4.20
Mocha	4.20
Flat White	4.20
Hot Chocolate	4.25

PETIT FOURS

4.00

A discretionary service charge of 12.5% will be added to your bill. All prices include VAT. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones

MANAGED BY
RHC.