



## DESSERTS

Fenchurch chocolate bar, salted almond and buttermilk ice cream	13.00
<i>Banyuls, Gérard Bertrand, Languedoc Roussillon, France, 2014</i>	10.00
Pink Lady “tart tatin”, British blackberries, clotted cream and shiso	11.00
<i>Recioto di Soave, La Perlara, Ca' Rugate, Veneto, Italy, 2017</i>	13.50
Honey semifreddo, whipped yeast caramel, grapefruit	12.00
<i>Coteaux du Layon, Langlois-Chateau, Loire Valley, France, 2018</i>	10.00
Banoffee soufflé, rum and raisin ice cream	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

## CANTON TEA

4.00

Sky Garden Breakfast Blend, Classic Earl Grey, Darjeeling, Jasmine Pearls, Dragon Well, Honey Orchid, Triple Mint, Chamomile, Wild Rooibos

## COFFEE

Americano	3.70
Cappuccino	3.90
Latte	3.90
Espresso	3.70
Double Espresso	3.90
Macchiato	3.70
Double Macchiato	3.90
Mocha	3.90
Flat White	3.90
Hot Chocolate	3.90

## PÉTTIT 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.**