



## DESSERTS

Fenchurch chocolate bar, salted almond and buttermilk ice cream	13.00
<i>Maury, Mas Amiel, Roussilon, France, 2020 (organic)</i>	16.50
Coffee, crème fraîche, parsnip, minus 8 maple verjus	12.00
<i>Coteaux du Layon, Langlois-Chateau, Loire Valley, France, 2018</i>	11.00
English strawberry, artichoke, basil, milk crisps	13.50
Aero, Champagne	
<i>Béres Tokaji Aszú 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.**