



DESSERTS

Fenchurch chocolate bar, salted almond and buttermilk ice cream	13.00
<i>Vin Santo, Gaia, Santorini, Aegean Islands, Greece, 2008</i>	17.50
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, milk sorbet	12.00
<i>Coteaux du Layon, Langlois-Chateau, Loire Valley, France, 2017</i>	10.00
Pumpkin soufflé, rum, pecan, Frangelico custard	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

PETIT FOURS

4.00



A discretionary service charge of 12.5% will be added to your bill. All prices include 20% 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. All wines are served in 100ml measures. Throughout November and December, we are delighted to support StreetSmart by adding a voluntary £1 donation to your bill. Please speak to your server for more information about this incredible charity