



DESSERTS

Fenchurch bar	14.50
Caramel cake, white chocolate, hazelnut, crème fraiche ice cream <i>Maury, Mas Amiel, Roussilon, France, 2020 (organic)</i>	17.00
Pavlova	14.00
Mint, mix berry and bergamot sorbet <i>Coteaux du Saumur, Les Beaugrands, Loire Valley, France, 2020</i>	12.00
Coconut Panna cotta	14.00
White chocolate, Malibu, passion fruit & mango sorbet <i>Majoros Szamorodni, Tokaj, Hungary, 2017</i>	15.00
Chef Kerth Gumbs seasonal soufflé	18.00
Summer berry, dark chocolate, brandy snap taco <i>Sauternes, Les Garonelles, Lucien Lurton, Bordeaux, France, 2020</i>	11.00
Mix fruit semifreddo	13.00
Lime sponge, lychee sorbet <i>Recioto di Soave, La Perlara, Ca' Rugate, Veneto, Italy, 2018</i>	15.50
Harrogate Blue	14.00
Truffle, walnut, house chutney <i>Fonseca 10 years old Tawny Port, Douro, Portugal (served from Jeroboam)</i>	14.00

CHASH TEA

4.75

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	4.40
Cappuccino	4.50
Latte	4.50
Espresso	4.30
Double Espresso	4.50
Macchiato	4.40
Double Macchiato	4.50
Mocha	4.50
Flat White	4.50
Hot Chocolate	4.75

Petit four selection

9.50

Strawberry tart and basil
Coconut, pineapple and white chocolate
Cannelle, blood peach, ginger, white balsamic
Dark chocolate, pecan praline, tonka bean
Pâte de fruits raspberry and bergamot

A discretionary service charge of 13.5% 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.