
SWEETS & MATCHING WINES

Ask us for today's list of artisan cheeses	9.50
<i>GRAHAM'S LATE BOTTLED VINTAGE PORT</i> Portugal	6.50
A selection of homemade ice cream & sorbet	6.50
<i>KNIGHTSBRIDGE</i> Aperol, Campari, Mezcal	10.00
Tropical meringue, coconut, mango sorbet, candied cashew	8.00
<i>NEDERBURG WINEMAKER'S RESERVE NOBLE LATE HARVEST 2013</i> Western Cape, South Africa	6.50
Vanilla & lemon cheesecake, English strawberries, basil, sorbet	9.00
<i>SAUTERNES LES GARONNELLES, LUCIEN LURTON ET FILS 2013</i> Bordeaux, France	7.00
White chocolate sphere, gianduja, candied hazelnuts, apricot sorbet	11.00
<i>GRAHAM'S 20 YEARS OLD TAWNY PORT</i> Portugal	8.50
Rooibos and berries parfait, blackberry, meringue, brown butter tuile (to share)	14.00
<i>TATTINGER PRESTIGE BRUT ROSE</i> France	13.50

TEA & COFFEE

Our teas are supplied to us by Dammann Frères & our coffee from Climpson & Sons.

<u>TEA</u>	English Breakfast	3.00	<u>COFFEE</u>	Espresso	2.50
	Earl Grey	3.00		Double Espresso	3.00
	Peppermint	3.20		Americano	2.20
	Chamomile	3.20		Latte	3.20
	Fiji lemongrass, lime & ginger infusion	3.20		Cappuccino	3.20
	Green tea China gunpowder	3.20		Flat White	3.20
	Red fruits infusion	3.20			
	Rooibos	3.20			

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

Meat weights are approximate uncooked weights. (v) Suitable for vegetarians.

Fish dishes may contain bones or shells.

Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.