



DESSERT MENU

Cornish Kern, Baron Bigod, Lanark Blue

5 / piece

2020 Klein Constantia, Vin de Constance, South Africa 23 / 45

Apple & blackberry jam 'Roly Poly', Jersey custard, cinnamon butter 13.5

2010 Château Suduiraut, Sauternes, Bordeaux, France 16 / 30

Venezuelan chocolate tart, smoked milk ice cream 12.5

2012 Fonseca, 'Guimarãens', Vintage Port, Douro, Portugal 9 / 17

Hundred House coffee 'tiramisu' soft serve, coffee soil,
chocolate shards 11.5

2020 Muffato della Sala, Umbria, Italy 17 / 33

Sticky toffee pudding, pecan brittle, clotted cream 11.5

2022 Ben Rye Passito di Pantelleria, Sicily, Italy 18 / 36

'Sael fruit salad'

poached rhubarb, candied kumquat, yoghurt ice cream 9.5

2022 Riesling, Cordon Cut, Mount Horrocks, Clare Valley, Australia 15 / 29

GUINNESS ESPRESSO MARTINI 12.5

*VAT included. A discretionary service charge of 12.5% will be added to your bill.
For information relating to allergens within our food, please request to view our allergen matrix.*