



## DESSERT MENU

Cornish Kern, Baron Bigod, Lanark Blue

5 / piece

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

Rhubarb 'Roly Poly', Jersey custard, stem ginger syrup 13.5

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

Chocolate 'cremeux', set chocolate custard, coffee and hazelnut tuile,  
milk icecream 12.5

*2012 Fonseca, 'Guimarães', Vintage Port, Douro, Portugal 9 / 17*

'Lemon meringue pie' soft serve, lemon curd and shortbread,  
burnt meringue 11.5

*2020 Muffato della Sala, Umbria, Italy 17 / 33*

Pistachio and blood orange pavlova 11.5

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

Gariguettes strawberries, strawberry consommé, mascarpone 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.*