



Crème brûlée £12

Tarte au citron £12

Soufflé au chocolat (20 minutes) £16

Peach frangipane tart \* £12

Spaghetti ice cream with strawberry sauce \* £12

Macerated berries & Chantilly cream £12

Selection of ice creams & sorbets £12

Selection of French cheeses £16

Madeleines £5

### *Digestifs* 50ml

Baileys £8

Courvoisier - Cognac £10

Génépie des Alpes £12

Poire Williams, Gilbert Miclo £12

Armagnac, Baron de Sigognac £12

Rémy Martin VSOP £14

Dupont VSOP Calvados £15

Rémy Martin XO £28

### *Sweet & Fortified Wines* 100ml

Pacherenc du Vic-Bilh 2020 £8/£35

Muscadet de Beaumes de Venise, £9/£40

Domaine de Beaumalric 2021

Sauternes, Ch le Juge, Les Mingits 2019

£11/£44

Monbazillac, £12/£50

Château Ramon 2019

Tedeschi Della Valpolicella £21/£105

DOCG 2019

Sauternes, Château Rieussec £25/£125

1er Cru 2010

Graham Port, LBV 2017 £12/£60

**SLOW & SURE**

All prices include VAT - a discretionary 15% service charge will be added to your bill

If you have any dietary requirements or food allergies please let us know; please be aware that due to shared cooking & preparation areas, we can not guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments.

\* Item containing nuts (v) vegetarian (vg) vegan



WE ARE DOG FRIENDLY  
09.24



# Puddings