

# Dessert Menu

<b>Homemade ice creams (V) &amp; sorbets (VE)</b> 3 per scoop - ask the team for the daily selection	9
<b>Yuzu Crème Brûlée (V)</b> with spiced orange compote	11
<b>Flourless warm chocolate brownie (V)</b> tonka bean ice cream and popcorn	11
<b>Warm Yorkshire rhubarb Bakewell tart (V)</b> Sour-cream sorbet	11
<b>Eaton Mess (V)</b> Strawberries, meringue, whipped cream	11
<b>Exotic fruit salad (VE)</b> with passion fruit sorbet	11
<b>Roasted hazelnut chocolate sphere (V)</b> Baileys ice cream, hot chocolate caramel sauce	13
<b>Artisan British cheese board</b> Sticky fig relish, celery, mixed crispbreads	15

## Dessert Wine

	75ml	Bottle
<b>Gewurztraminer Semillon Casa Silva, Chile</b>	7	39 (500ml)
<b>Chateau les Mingets, Sauternes, France</b>	10	42 (375ml)
<b>Elysium Black Muscat, Quady, California, USA</b>	12	45 (375ml)



## Dessert Cocktails

<b>Raspberry Delight</b> with Malibu, Havana 3, double cream, home made raspberry syrup	13.5
<b>Salted Caramel Espresso Martini</b> with Mr. Black, espresso, salted caramel syrup	13.5
<b>Hazelnut Alexander</b> with Courvasier, Frangelico, double cream, nutmeg powder	13.5

## Digestives

	50ml
<b>Amaro Averna</b>	7
<b>Baileys</b>	8
<b>Disaronno</b>	7
<b>Frangelico</b>	8
<b>Grappa Nardini Riserva</b>	14
<b>Limoncello Luxardo</b>	8
<b>Sambuca Rarmazzotti</b>	8
<b>Cognac</b>	
<b>Courvoisier VS</b>	11
<b>H by Hine VSOP</b>	15
<b>Remy Martin XO</b>	35

(V) = Vegetarian | (VE) = Vegan

Please speak to the team about allergies & dietary requirements.

A discretionary 12.5% service charge will be added to your bill, which is managed, distributed & received by the team.