

# DESSERTS

## PAVLOVA

mango, passionfruit & coconut

9

## MISO CARAMEL TART

crème fraîche

10

## CHOCOLATE FONDANT

blood orange & yoghurt

10

## FRENCH TOAST CUSTARD

cinnamon meringue & coffee

9

## CHEESE SELECTION

truffle honey, apple & fruit crackers

16

ADD PORT FLIGHT, PER GUEST - 25

# DESSERT WINES

125ML / 375ML BOTTLE

Moscato D'Asti Nivole, Michele Chiarlo, Piemonte, NW Italy 2022

10/29

Orange Blossom Muscat 'Essensia', Madera, California, USA 2021

13/38

Sauternes Castelnau de Suduiraut, Bordeaux, France 2016

15/45

Recioto della Valpolicella DOC, Bertani, Italy 2021

28/82

*Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements.*

*Please be aware that some of our cheeses may be unpasteurised.*

*A discretionary service charge of 12.5% will be added to your bill & will be given to our Food & Beverage team. Thank you.*