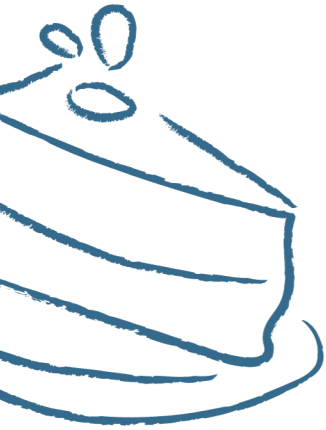


# DESSERT MENU



Lemon Meringue Cheesecake | 12

Curd, Raspberry & Marshmallow Meringue

**Château Lamourette, Sauternes, France, 2020 | 12**

A Selection of Ice Cream or Sorbet | 8

Ask your server for today's flavours

**Noble One Botrytis Semillon, New South Wales, Australia | 7**

Coffee Chocolate Tart | 12

Coffee Caramel, Cremeux & Mascarpone Cream

**Campbell's Rutherglen Muscat, Victoria, Australia | 9**

Rhubarb Panna Cotta | 12

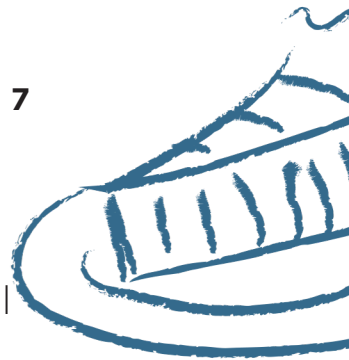
Roasted Granola

**Noble One Botrytis Semillon, New South Wales, Australia | 7**

A Selection of Cornish Cheeses | 16

3 Cheeses, Greet Cheese Chutney & Traditional  
Accompaniments

**Taylor's 10 Year Old Tawney Port | 8**



Your food is freshly prepared to order.  
If you have any allergies or dietary requirements,  
please inform a member of staff before ordering.  
Further allergen information is available upon request.

A discretionary 12.5% service charge  
will be added to your bill.

# DIGESTIFS MENU

## WHISKY

Arran 10 | 7

Style: Single Malt  
Region: Isle of Arran, Scotland  
Notes: Rich Honey & Soft Vanilla

Lagavulin 16 | 12

Style: Single Malt  
Region: Islay, Scotland  
Notes: Smoke, Seaweed & Sherry

Red Breast 12 | 8

Style: Single Pot Still  
Region: County Cork, Ireland  
Notes: Apple & Warm Wood

Yamazaki 12 | 19

Style: Single Malt  
Region: Yamazaki, Japan  
Notes: Tropical Fruits,  
Coconut & Woodiness

Macallan Harmony  
Collection | 21

Style: Single Malt  
Region: Speyside, Scotland  
Notes: Espresso, Tiramisu  
& Raisins

Macallan 18 Sherry  
Cask | 35

Style: Single Malt  
Region: Speyside, Scotland  
Notes: Dried Fruits, Ginger  
& Soft Oak

## ESPRESSO MARTINI | 15

Belvedere Vodka,  
Glenlivet Caribbean, Amaro,  
Connie Glaze Toffee &  
Espresso