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## DESSERTS



### BLOOD ORANGE CRÈME BRULÉE 12

Pomegranate-Mint Salad / Almond Shortbread

\* GF Optional

Château Petit Vedrines    Bourdeaux, France 2016    9 / 41

### ENGLISH STICKY TOFFEE PUDDING 12

Rum Toffee Sauce / Honeycomb Brittle / Cinnamon-Buttermilk Ice Cream

Warres 'Otima' 10-Year-Old Tawny    Portugal NV    9 / 45

### CARAMELIZED PINEAPPLE TART 15

Oat Crumble / Cinnamon Caramel / White Chocolate Lime Ice Cream

Candied Macadamia Nuts

Hartley & Gibson's Amontillado    Spain    NV    8 / 32

### DEATH BY CHOCOLATE CAKE 16

Flourless Chocolate Cake / Berry Ganache / Cocoa Nib Tuile / Fresh Raspberries

\* GF

W & J Graham's LBV    Douro, Portugal 2012    10 / 48

### CHABLIS SPICED POACHED PEAR 12

Cranberry Grand Marnier Sorbet / Maple Glazed Walnuts / Mint

\* GF / \* DF / \* Vegan

Warres 'Otima' 10-Year-Old Tawny    Portugal NV    9 / 45

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\* Pastry Chef – Sarah Nissen