



S A M P H I R E

DESSERTS

Tarte Tatin, clotted cream, brandy caramel ^v	14
Paris-Brest, caramelised white chocolate Crèmeux, raspberry sorbet (for two) ^v	20
Passion fruit, hazelnut & chocolate mousse, vanilla ice cream ^{n,ve,gf}	15
Raspberry and Lavender Tart, brown butter ice cream ^v	14
Selection of Cheese, house chutney (please ask server for chutney flavour) ^{v,n}	3 cheeses 16 5 cheeses 19

COFFEE

Blueberry & White Chocolate Financier, served with choice of coffee	8
Espresso	3
Double Espresso	4
Americano	4
Cappuccino	4
Café Latte	4

DESSERT WINES

Sauternes, Chateau Briatte, France	glass 13 bottle 80
Vidal Icewine, Peller, Canada	glass 22 110 bottle
Classic Tokaji Aszú, 5 Puttonyos, Mád, Hungary	glass 25 250 bottle

FORTIFIED WINES

Madeira Boal 10Y Justino, Portugal	glass 8 bottle 80
Pedro Ximénez San Emilio, E.Lustau Jerez, Spain	glass 12 bottle 95
Quinta De La Rosa, LBV Port, Portugal	glass 8 bottle 75
Warre's, Port 1985, Portugal	glass 25 bottle 250

(v) Vegetarian (gf) Gluten free (n) Contains nuts (ve) Vegan . Please inform us of any allergies or dietary requirements before ordering. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the 14 legal allergens is available upon request. A 10% discretionary service charge will be added to your bill.