

Desserts

Crème Brûlée - Almond Brown Butter Cake	12.50
Florentine Doughnuts, Homemade Strawberry Jam and Chantilly Cream	13.00
Triple Chocolate Soufflé	16.50
Poached Mouneyrac Pear, Almond Financier and Salted Caramel	14.00
Rhum Baba - Chantilly Cream or Crème Diplomat	13.50
Tarte Tatin - Vanilla Ice Cream - <i>to share</i>	26.00
Amarena Cherry Sorbet, Kirsch and Champagne Taittinger	14.50
Selection of Homemade Ice Creams or Fresh Fruit Sorbets	9.50

Cheeses

Selection from Neal's Yard Dairy	17.50
Pitchfork Cheddar <i>Cow's Milk - Maugan & Todd Trethowan - Somerset</i>	
Pevensey Blue <i>Cow's Milk - Martin & Hazel Tkalez - East Sussex</i>	
Rollright <i>Cow's Milk - David Jowett - Gloucestershire</i>	
Baron Bigod <i>Cow's Milk - Jonny Crickmore - Suffolk</i>	
Tête de Moine AOP <i>Cow's Milk - Bellelay, Switzerland</i>	