



£8

Mousse de Coco (D,E,G,N,So)

Coconut mousse, pineapple sorbet, lime and coconut granite  
*Côteaux du Layon Moulin Touchais, Loire Valley, France 1985 £17.5*

Chocolate Fundido (D,E,G,N,So)

Fortunato No. 4 chocolate, roasted white chocolate ice cream  
*Quevedo Ruby Port, Douro, Portugal NV £8*

Sundae de Maiz (D,E,G,N)

Corn sundae, sweet corn ice cream and pop corn  
*Tokaji Aszú 5 Puttonyos, Disznókő, Tokaj, Hungary 2007 £16.5*

Chicha Morada (D,E,G,N)

Peruvian purple corn colada, cherry, shortbread  
*Urukasumi Umeshu Plum Sake £10*

Dulce de leche, mango, vanilla crema, alfajores (D,E,G)

Peruvian milk jam, mango, vanilla cream  
*Jurancon, Domaine Laguilhon, Southwest France 2012 £6*

Caramelo con Chocolate y Sorbete de Naranja Sanguiña (D,G,N,P,So)

Salted caramel ganache, pisco and blood orange sorbet  
*Ratafia, Henri Giraud, Champagne, France NV £13*

Parfait de Arabica (D, G, N, So)

Kiwicha, caramelised banana, Zacapa rum 23YO  
*Tokaji Aszú 5 Puttonyos, Disznókő, Tokaj, Hungary 2007 £16.5*

Tarta de queso con Delica (D,E,G,N)

Delica pumpkin cheesecake, caramelised pecan nuts  
*Barsac, Cypress de Climens, Bordeaux, France 2011 £10.50*

Las Frutas

Selection of exotic fresh fruit  
*Mio Shirakebegura Sparkling Sake £9.5*

Bandeja de Postres £60 (D,E,G,N,P,So)

Dessert platter

*All sweet wines served in 75ml*

*If you have allergies or dietary enquiries please speak to our staff prior to ordering  
A discretionary 13.5% service charge will be added to your bill.*