

## **DESSERTS**

## KAROLYN'S BRÛLÉE 15 Vanilla cream, plums poached in Chapel Down Sparkling Wine

KENTISH STRAWBERRY 15 Set cream, hibiscus sponge, strawberry sorbet

CARROT AND HAZELNUT CAKE 15 Cream cheese, roasted apricot

CHOCOLARDER CORNISH CHOCOLATE 15 Chocolate crémeux, raspberry granite, tarragon

APPLE AND GOOSEBERRY CRUMBLE 15 Caramelised walnut, elderflower sorbet (vegan)

## **DIGESTIFS & SWEET WINES**

SALTED CARAMEL ESPRESSO MARTINI 22 Absolut vodka, Kahlúa, salted caramel sugar, espresso

INDIGO FASHIONED 22

Chivas Regal I 2 whisky, white crème de cacao, orange, mandarin Angostura bitters spray

FINCA ANTIGUA MOSCATEL, LA MANCHA, SPAIN 2023 Glass 75ml | 1 | Bottle 375ml 50

> LA FLEUR D'OR, SAUTERNES, FRANCE 2020 Glass 75ml 12 / Bottle 375ml 60

ANGELORUM RECIOTO DELLA VALPOLICELLA MASI AGRICOLA, VENETO, ITALY 2018 Glass 75ml 20 / Bottle 375ml 100

## TEA, COFFEES AND PETITS FOURS 7

All our teas and coffees are sustainably sourced from Union Roasted and Canton Tea

Please let us know if you have any allergies or dietary requirements.

Every dish is entirely gluten and dairy- free.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.