

DESSERTS

	£	Kcal
Vanilla and caramel mille-feuille, caramelised puff pastry	26	921
Apple and pear tart tatin, vanilla ice cream	22	602
Blood orange baba, vanilla Chantilly, Grand Marnier	28	314
Apple and blackberry, coconut mousse, marigold	22	812
Melted chocolate dome, hazelnut, caramel ice cream, chocolate sauce	26	1100
Ice-cream: dark chocolate, Madagascan vanilla, salted caramel (choice of three)	20	431
Sorbet: lemon, passion fruit & mango, strawberry, pear (choice of three)	20	283
Selection of British cheeses, grapes, celery, walnut bread, chutney	30	417

SWEET WINES & PORT

100ml

Tokaji Szamorodni, István Szepsy, 2016	32
Vin de Constance, 2012	55
Sauternes, Château d'Yquem, 2005, by Magnum	185
LBV Unfiltered Port, Quinta do Noval, 2016	18
Tawny port, Graham's, 30 yo, by Rehoboam	25

TEA AND COFFEE

Espresso, ristretto, macchiato	9	25
Filter coffee, cappuccino, café latte, flat white	9.5	165
Claridge's bespoke blend	9.5	1
Our tea and coffee is sustainably sourced through The Rare Tea Company and Workshop Coffee		

Executive Pastry Chef – Thibault Hauchard

A discretionary 15% service charge will be added to your final account.