

## DESSERTS

	£	Kcal
Vanilla and caramel mille-feuille, caramelised puff pastry	26	921
Seasonal strawberry and raspberry, ginger berry tea, aloe vera jelly	22	425
Exotic rum baba, vanilla Chantilly cream	28	456
Fresh peach, fromage blanc mousse, honey, pistachio, peach granita	22	562
Melted chocolate dome, black sesame praline, vanilla ice cream	26	815
Ice-cream: dark chocolate, Madagascan vanilla, coffee (choice of three)	20	431
Sorbet: lemon, passion fruit, raspberry, strawberry (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.*