DESSERT

AT THE TABLE

MOUSSE AU CHOCOLAT
A Scoop of Chocolate Mousse with a Choice of Toppings 12

Maury, Mas Amiel for Amelie, 20 years old, Languedoc-Roussillon, France NV 100ml *18*

LA MOSAÏQUE
Chocolate, Pistachio and Cherry Terrine 10 / 20

Maury, Mas Amiel for Amelie, 20 years old, Languedoc-Roussillon, France NV 100ml *18*

PROFITEROLES À LA VANILLE ET AU CHOCOLAT
Vanilla Ice Cream & Warm Chocolate Sauce 16

Maury, Mas Amiel, Languedoc-Roussillon, France 2022 100ml *13*

TARTE AUX POMMES
Warm Apple Tart served with Vanilla Ice Cream 14

Sauternes, Château Villefranche, Bordeaux 2022 100ml *11*

TIRAMISU AUX POIRE
Mascarpone Mousse, Coffee Biscuit & Pear Jelly 14

Late Harvest, Oremus, Tokaj, Hungary 2022 100ml *20*

CHEESECAKE D'AMÉLIE
Amélie's Iconic Cheesecake 11

Late Harvest, Oremus, Tokaj, Hungary 2022 100ml *20*

VG - VEGAN | V - VEGETARIAN

Certain dishes can be adapted to suit your dietary requirements.

Please speak to a member of our team for further details or scan the QR code for more information.

A cover charge of £1.95 per person and a discretionary 15% service charge will be added to your bill.