



DESSERT

TORREJAS 13

maple caramel apples, cinnamon ice cream
Barbadillo Pedro Ximenez La Cilla, Andalucia, Spain 100ml 13

LEMON MERINGUE WAFFLE 12

lemon curd, Italian meringue, lemon sorbet, dill
2019 Oremus Tokaji Noble Late Harvest Furmint, Tokaj, Hungary 100ml 15

APPLE TARTE TATIN 12

burnt honey ice cream
*2013 Chateau Doisy-Vedrines 'Chateau Petite Vedrines',
Sauternes, Bordeaux, France 100ml 11.50*

BAKED ALASKA 14

vanilla ice cream, blood orange, brownie, sweetmeat fudge sauce
Barbadillo Pedro Ximenez La Cilla, Andalucia, Spain 100ml 13

BAKED CHEESECAKE 12

McVitie's biscuit crust, red fruit coulis
2019 Oremus Tokaji Noble Late Harvest Furmint, Tokaj, Hungary 100ml 15

THE FULL ELVIS 17

PBJ, caramelised banana, Chantilly,
all the trimmings
NV Sandeman 10 Year Old Tawny Port, Portugal 100ml 10.50

WEE COMRIE CUSTARD 10

pickled walnut, fresh apple, homemade chutney, biscuits
NV Sandeman 10 Year Old Tawny Port, Portugal 100ml 10.50

SELECTION OF ICE CREAMS & SORBETS 6

3 scoops of your choice
vanilla, cinnamon, burnt honey, green apple, raspberry, blackberry
2021 Massolino Moscato d'Asti DOCG, Piedmont, Italy 100ml 7.5

Culinary Director Daniel Barbosa

Executive Chef Lucia Gregusova



Gluten conscious



Vegetarian



Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering. All prices include VAT. A discretionary 12.5% service charge will be added to the bill.