

# DESSERT

PASTRY CHEF GRAEME GLASS

## DESSERT

<b>STRAWBERRIES &amp; CREAM</b>	10
lemon semolina cake, slow roasted & raw strawberries, vanilla chantilly, rose sugar, nasturtium, olive oil	
<b>CHERRY MONDAE</b>	10
poached cherries, buttermilk gelato, cherry jam, pisco gelle, oat crumble, dark chocolate & lime	
<b>“S'MORE OF WHAT?” GF</b>	9
toasted mallow, dark chocolate ganache, honey graham ice cream, caramelized honey mousse, graham crumble, cocoa nib crunch	
<b>“ICE ICE BABY...” GF</b>	8
cucumber & elderflower granitas, sweet summer squash, compressed green strawberries, limon, verjus	
<b>CARAMEL FLAN GF</b>	7
hazelnut, balsamic	
<b>HOUSE MADE ICE CREAM GF</b>	5
vanilla, chocolate or seasonal selections	

## SWEET(ER) WINES

<b>NOVAL</b>	8
10yr Tawny Port	
<b>NIEPOORT</b>	8
Late Bottle Vintage Port 2013	
<b>CHÂTEAU D'ORIGNAC</b>	8
Pineau des Charantes	
<b>BODEGAS YUSTE</b>	10
Pedro Ximénez Sherry	
<b>BAUMARD</b>	18
Quartes de Chaume 2012	