

DESSERTS & CHEESE

Strawberry and vanilla curd, rhubarb consommé, white chocolate diplomat, mascarpone & white chocolate ice cream (v) 717 kcal
14.00

Apple & hazelnut delicé, hazelnut dacquoise, caramelised apple compote, caramélia ganache montée, toasted milk ice cream 794 kcal
14.00

Caramelised mango rice pudding, pineapple compote, tropical brunoise, coconut crumb, meringue (vg) 301 kcal
13.00

Pistachio crème brûlée, spiced pistachio custard, chocolate orange sable, whipped orange chantilly (v) 934 kcal
14.00

Chocolate pot de crème, 54% dark chocolate cremeaux, macadamia & hazelnut mousse, cocoa meringues, toasted macadamias 704 kcal
14.00

Brie de Morins, sunflower seed baguette, seed crackers, blue cheese mousse, apple & cranberry chutney, pinenuts 923 kcal
16.00

Ice cream & sorbets – selection of the day (v) per scoop 140 kcal 4.00

DESSERT COCKTAIL

'STEELE ROAD' 18.00

Banana infused William George White Rum, Mango & Banana Liqueur, Homemade Pineapple Falernum, Fino Sherry, Agave Nectar, Lime Juice, Whole Milk, Cheery & Chocolate Bitter

Clarified | Sweet | Complex

DESSERT WINE

Tokaji Aszu 5 Puttonyos, Kardos, Hungary 2019	100ml	16.00
<i>Fresh and juicy. Honeycomb, dried apricots, hint of spices</i>	50cl	78.00

PORT

Sauternes, Garonnelles 2023	100ml	13.00
<i>Lush and vibrant. Honeyed apricot, candied citrus</i>	75cl	46.00

Moscato d'Asti "Bricco Quaglia", 2024	100ml	8.00
<i>Rich and spicy. Plum, black cherry, prune, raisin</i>	75cl	53.00

Tawny 10yo Port, Graham's NV	100ml	10.50
<i>Intense and complex. Dried fruits, toffee, spice</i>	75cl	66.00