

Dessert Wines by the Glass

- Caluso Passito, Luigi Ferrando, Italy 2009 20
Sauternes, Château Suduiraut, Preignac, Bordeaux, France 1998 22
Riesling, Albert Boxler *Sommerberg Vendages Tardives*, Alsace, France 2015 26
Sagrantino di Montefalco Passito, Paolo Bea, Umbria, Italy 2009 29
Sauternes, Château d'Yquem, Bordeaux, France 1997 95

Fortified Wines

- Banyuls, Domaine de la Tour Vieille *Reserva* Roussillon, France NV 14
Macvin Pinot Noir, Bénédicte & Stéphane Tissot, Jura, France NV 18
Pineau des Charentes, Jacky Navarre *Rosé*, France NV 22

Port

- Niepoort *Colheita Vintage Tawny* 2007 17
Dow *Quinta do Bomfim* 2006 22

Madeira

- Sercial, d'Oliveiras 1989 38
Sercial, d'Oliveiras 1969 48
Sercial, d'Oliveiras 1937 99
Sercial, d'Oliveiras 1928 125
Terrantez, d'Oliveiras 1977 49
Terrantez, d'Oliveiras 1971 57
Verdelho, d'Oliveiras 1986 51
Boal, d'Oliveiras 1977 43
Malmsey, Blandy's *Colheita* 1999 16
Malvasia, d'Oliveiras 1907 141
Bastardo, d'Oliveiras 1927 161

Dessert

Chocolate

- Honey Roasted Peanut Ice Cream
Caramel, Devil's Food, Butterfly Pea Flower
Bittersweet Chocolate and Passion Fruit

Rhubarb Cloud

- Fraises des Bois , Rhubarb and Lychee Compote
Toasted Almond, Grapefruit and Rhubarb Sorbets
Vanilla-Rhubarb Cotton Candy

Citrus

- Sumo Mandarin Sorbet
Vanilla Bean Cream, Yuzu Curd, Orange Confit
Crunchy Gianduja, Orange Sponge Cake

Tropical

- Young Coconut Semifreddo
Fresh Tropical Fruit
Pineapple Sorbet, Lime Curd

Selection of Cheese

Chef Pâtissier: Sean Considine