

# Desserts

Sample menu



<b>Miso kasutādo French toast (v)</b>	<b>11</b>
Miso and soy sauce brioche, poached pears and amazake custard	
<i>2022 Heidi Schröck &amp; Söhne, Chardonnay/Pinot Blanc, Beereauslese, Burgenland, Austria</i>	19
<b>Kukicha no crème brûlée (gf)</b>	<b>16</b>
Twig tea crème brûlée, cream cheese ice cream and caviar	
<i>2009 Chez Jau, Rivesaltes Ambre, Grenache, Cobiles, France</i>	10
<b>Choko to nori tart (v)</b>	<b>12</b>
White chocolate, nori and bergamot tart	
<i>Viejo C.P., VOS 20yr Palo Cortado, Macharnudo Alto, Valdespino, Jerez, Spain</i>	22

(v) Vegetarian / (vg) Vegan /(gf) Gluten-free

Please inform a member of staff of any food allergy or dietary requirements.  
A discretionary 15% service charge will be applied to your final bill.