

Desserts



Choux シュー (v)	14
Karigane, koji rice, apricot and peach	
<i>Niida Honke 100 year Kijoshu</i>	30
<i>Fukushima, Japan</i>	
Crème brûlée クリームブリュレ (gf)	16
Twig tea crème brûlée, cream cheese ice cream and caviar	
<i>NV Dandelion Vineyards, Pedro Ximenez</i>	12
<i>Barossa, Australia</i>	
Tart タルト (v)	15
White chocolate, nori and bergamot	
<i>NV Piekenierskloof, Samson, Old Vine Straw Wine</i>	21
<i>South Africa</i>	

(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.