

## CHEESE & SAVOURIES

**Artisan Cheese Selection**  
*seasonal chutney & crackers*  
£17.50

**Welsh Rarebit**  
£9.75

## ICE CREAM & SORBET

**Sorbet**  
*raspberry, strawberry,  
coconut & lime*  
£5.00 per scoop

**Honeycomb Ice Cream**  
*with hot chocolate sauce*  
£12.75

**Ice Cream**  
*lemon crème fraîche, raspberry ripple,  
Amedei dark chocolate*  
£5.00 per scoop

## DESSERTS

**130**  
YEARS  
J.SHEEKY

**Peach Melba Pavlova £13.50**  
*with mascarpone & raspberry sorbet*

**Honey Brown Butter Cake**  
*with yoghurt ice cream & raspberries*

£12.75

**Vivienne Westwood Mascarpone Panna Cotta**  
*English strawberries compressed in jasmine tea,  
basil sorbet & warm Madelines* £14.75

**Amalfi Lemon Tart**  
*with lemon crème fraîche ice cream*

£13.75

**Dark Chocolate Mousse, sweet cicely poached  
cherries with olive oil ice cream** £14.75

**Salted Caramel Truffles**  
*Available for take-away*

£7.00

£5.00

**English Strawberries & Raspberries**  
*with crème Chantilly* £14.50

**Burnt Basque Cheesecake (to share)**

*with griotte cherries*

£28.00

*Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.*

*For allergy and nutritional information please scan the QR code:*



## DESSERT WINE

### SOMETHING LUSCIOUS AND FRUITY ...

	<i>100ml</i>	<i>Bottle</i>
Moscato d'Asti - G.D. Vajra 2025		35.00 (375ml)
Brachetto d'Acqui - Contero 2025		45.00 (375ml)
Passito di Pantelleria - Pellegrino 2024	11.00	50.00 (500ml)
Sauternes - Petit Guiraud - Château Monteils 2010	13.00	95.00 (750ml)
Botrytis Viognier - Yalumba 2023	16.00	56.00 (375ml)
Ratafia Champenois - Paul Déthune <i>N.V.</i>	19.00	90.00 (500ml)
Eiswein - Grüner Veltliner - Weingut Rabl 2022	20.00	70.00 (375ml)
Tokaji Aszú 6 Puttonyos – Royal Tokaji 2017	22.00	105.00 (500ml)
Vin Santo di San Niccolò - Castellare di Castellina 2017	25.00	87.00 (375ml)

### SOMETHING RICH AND NUTTY ...

	<i>75ml</i>
Late Bottled Vintage Port – Graham's 2019	8.00
Pedro Ximenez Sherry – San Emilio – Lustau	9.00
Bual Madeira 10yo – Blandy's (Served from Jeroboam)	11.00
20yo Tawny Port – Graham's (Served from Rehoboam)	13.00
Vintage Port – Warre's 1980	24.00

### OR SOMETHING SUMPTUOUS ...

	<i>75ml</i>
Sauternes - Château d'Yquem - Bordeaux 2008	55.00

### COGNAC

	<i>25ml</i>
Rémy Martin VSOP	7.00
Martell Cordon Bleu	15.00
Hennessy XO	17.00
Rémy Martin XO	19.00

### ARMAGNAC

	<i>25ml</i>
Baron de Sigognac 10yo	7.00
Darroze 8yo	9.00
Darroze 20yo	13.00

### AFTER DINNER COCKTAILS

*Please ask your server for a full list of spirits & house cocktails.*

Espresso Serenade £15.00

*Stunning Rye Whiskey, Amaro Nonino, Vanilla,  
Cacao Bitters, Espresso, Orange Sherbet*

J Sheekey Irish Coffee £17.00

*Redbreast 12yo Irish Whiskey,  
Espresso, Sugar, Custard*