

DESSERT MENU

LE LUY

*Petit Manseng, Château de Cabidos,
Bern, France, 2015 (75ml) -- 8.5*

LATE HARVEST MALBEC

*Domaine Bousquet, Mendoza,
Argentina, 2018 (75ml) -- 10*

ON THE TROLLEY

AMALFI LEMON MERINGUE TART -- 8

CHOCOLATE & HAZELNUT ROCHER -- 8.5

RASPBERRY DOUGHNUT *custard, Nesquik* -- 7.5

SUMMER BERRY CHEESECAKE ECLAIR -- 7.5

SCOTTISH CHEESES *quince, crackers* -- 12

OFF THE TROLLEY

COCONUT MOUSSE *passion fruit, mango* -- 8.5

VALRHONA CHOCOLATE NEMESIS *crème fraîche* -- 10

BUTTERMILK PANNA COTTA *strawberry jelly, ice cream* -- 9.5

GLENTURRET SCOTCH BABA FOR TWO

peach, almond, mascarpone cream -- 15

ICE CREAMS

SALTED & MALTED
CHOCOLATE CHIP
cookie dough -- 3.5

SEASONAL
SORBET -- 3.5

SEA SALT &
CARAMEL RIPPLE
-- 3.5

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.

Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.