



**H & H
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DOLCE

madeleines,

Lime Wood honey butter

½ dozen £8 dozen £16

Chateau d'Yquem, Sauternes, France, 2007 £55.00

apple tarte tatin for two, £30

vanilla ice cream, pouring cream

Donnafugata 'Ben Rye', Passito di Pantelleria, Italy, 2020 £20

baked Alaska, £15

Amalfi lemon & raspberry

Chateau Suduiraut, Sauternes, France, 2013 £18.50

tiramisu, £18

Moscatel Sherry, Lustau, Jerez, NV £8.50

Neil Borthwick's cold chocolate mousse, £15

roasted hazelnuts, pouring cream

Alta Alella, Dolc Mataro, Catalunya, Spain, 2019 £13.50

peach & almond tart, £15

pouring cream

Cascinone 'Vendemmia Tardiva', Moscato, Piedmont, Italy 2016 £10.50

white chocolate & cherry semifreddo, £15

Dorset puff pastry & pistachio

Castera 'Caubeigt', Jurancon, France, 2021 £11.50

British & Italian cheese board, £20

seasonal chutney, crackers

Quinta Da Pedra Alta, 10yr Tawny Port, £11

affogato classico, £10

espresso, vanilla gelato, amaretto, frangelico

gelati & sorbetti, 3 scoops £10

vanilla, chocolate, strawberry, rum & raisin, clotted cream & cherries, raspberry ripple,
peach & champagne, raspberry, blackcurrant

hand-made Islands chocolate petit fours, £4.50

coffee, dark chocolate, raspberry, mint

If you have any dietary requirements, or require any details on allergens within our dishes, please ask one of our team.

If you are happy with the food and service, we would suggest a 12.5% gratuity. If the service wasn't up to scratch, don't pay for it (but do let us know what we could do better).