

DESSERT

Chocolate Mille Feuille 20

Mint chip ice cream, dark chocolate mousse, blackberry chocolate sauce

Strawberry Vacherin (GF) 20

Rhubarb consommé, vanilla espuma, baked meringue

Meyer Lemon Tart (GF)(NF) 20

Marigold ice cream, whipped cheesecake, burnt citrus, walnut sable

Hazelnut Tiramisu 20

Lady finger sponge, Frangelico mousse

'Two Peas in a Pod' berries & Chantilly (VGN) 18**Daily house-made ice cream & sorbet** (VGN) 18**CHEESE PLATTER** (G.V.) 25

Cambozola - Germany - Cow

Bold blue cheese with sweet and nutty characteristics

Saint Angel - France - Cow

Creamy and buttery triple crème with a touch of sweetness

Cana de Cabra - Spain - Goat

Creamy and dense with a citrusy, lemon tang finish

Manchego - Spain - Sheep

Firm and compact consistency with a buttery texture

*For your convenience, a discretionary 20% service charge will be included on all checks. Coffee is locally roasted by La Colombe. Tea is sustainably sourced by Rare Tea Company
(G) - gluten - (GF) gluten free - (NF) nut free - (VGN) vegan - (V) vegetarian*