



Pied à Terre Dessert menu



Desserts £12.50

Bitter Sweet Chocolate Tart, Stout Ice Cream
and Macadamia Nut Cream

Mandarin Parfait with Toasted Marshmallow,
Fromage Frais Sorbet, Citrus Filo and
Blood Orange Foam

Prune and Walnut Frangipan, Tea Infused
Prunes, Ginger Ice Cream and Almond Milk

Tart Fine of Pears with Cinnamon Ice Cream,
Golden Raisin and Pistachio Crumbs

White Chocolate Brulée with Poached Rhubarb,
White Chocolate and Cardamon Tuiles,
Mandarin Sorbet

La Tete de Moine Served with a glass of Arbois
Vin Jaune 1997, Rolet, Jura, France £19.00

French Farm House Cheeses £15.00

Coffee, Tea and Infusion £5.00 with petits fours

Teas from Betjeman and Barton: Breakfast Royal, Assam
Greenwood, Earl Grey, Ceylan Mulatiana Hills and
New Lapsang Souchong

Infusions:

Camomille, Verveine, Tilleul-Menthe and Fresh Mint.

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Sweet Wines by the Glass

		100ml
Coteaux de l'Aubance, les Trois Schistes dom de Montgilet, Loire Valley, France	2004	£8.50
Eiswein Cuvée, Kracher, Burgenland, Austria	2005	£12
Passito Bianco, I Capitelli, R. Anselmi Veneto, Italy	2004	£11
Jurancon, domaine de Souch, Y. Hegoburu, South-West, France	2002	£10.50
Sauternes, Chateau Lafaurie-Peyraguey Bordeaux, France,	1995	£14
Champagne, Billecart-Salmon, Demi-Sec	NV	£13
Ruster Ausbrusch, Pinot Noir, Feiler-Artinger Burgunland, Austria	2002	£14

Fortified Wines by the Glass

	100ml	
Rasteau, Dom de la Soumade, Rhone Valley, France	NV	£7
Pedro Ximenez Viejo, Napoleon, Napoleon, Vinicola Hidalgo, Spain	NV	£8
Port, Graham's, 10 Years Old, Tawny, Portugal	NV	£7
Port, Niepoort, Colheita, Portugal	1991	£13.5
Port, Dow's, Portugal	1983	£17