

LA PRAIRIE

OSSAU IRATY (*Ewe's milk*) **10.00**
Flower, Griottines & Espelette sauce

Sommelier's choice: £23.50

- IGP Hérault, Mas de Daumas Gassac, Vin de Laurence 2011

VACHERIN MONT D'OR (*Cow's milk*) **10.00**
Mulled wine gel & gingerbread

Sommelier's choice: £11.00

- Roussillon – Ransio Sec – Domaine Des Schistes, NV

ROQUEFORT (*Ewe's milk*) **10.00**
Pebble, Valrhona sugarcane & tipsy walnut

Sommelier's choice: £7.50

- Rivesaltes Ambré – Château de Jau, Chez Jau 2007

CLUB SELECTION **14.00**
Seasonal selection of French cheeses

Sommelier's choice: £17.00 / £15.00

- Château-Chalon - MP Chevassu-Fassenet, Vin Jaune 2009

- Sauternes – Château Doisy-Védrières - 2ème Grand Cru Classé 2007

If you have an allergy or food intolerance, please let your waiter know

LES DOUCEURS

AROMATIC MULLED WINE SOUFFLÉ 10.00

Bergamot & Speculoos ice cream

Sommelier's choice: £8.00

- Loire Valley – Coteaux Du Layon – Langlois Château, 2014

COBNUTS DELICACY 10.00

Spicy chocolate & passion fruit

Sommelier's choice: £14.00

- Roussillon – Maury Solera, Les Vignerons De Maury, Cask 851

EXOTIC GARDEN 10.00

Mango pulp, crunchy Papaya, frosted Kalamansi & Absinthe

Sommelier's choice: £7.00

- Muscat de Rivesaltes – Domaine des Schistes 2013

CHOCO “CRACK” DELICACY 13.00

Cranberry & pepper snow

Sommelier's choice: £14.00

- Tawny Port – Taylor's – Historic Limited Edition Reserve

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