

Desserts

The Colony Room Bespoke Sundae 12.00

Bananas Foster, Spiced Rum, Vanilla Ice Cream 11.00

H&H 15yo Sercial Madeira 12.00

Beaumont Honey S'more, Lemon, Natural Yoghurt and Lemon Thyme 10.00

2015 Vin de Constance 16.00

Buttermilk Pannacotta, Sour Cherries & Pistachio,
Warm Chamomile Doughnut 10.00

2015 Beaumes-de-Venice, D. Durban 10.00

Chocolate Fondant Tart, Cocoa Nib, Clotted Cream 12.00

(Baked to order please allow 15 minutes)

Pedro Ximénez, A.R. Valdespino 11.00

Vanilla Cheesecake, Poached Rhubarb and Stem Ginger 10.00

2016 Franciacorta Rosé Brut, Bellavista 15.00

French Toast, Caramelised Apples, Brown Butter Ice Cream 10.00

H&H 20yo Terrantez, Madeira 18.00

Artisan British Cheeses, Seasonal Chutney, Homemade Crackers 17.00

2005 Quinta de la Rosa Vintage 14.00

suggested pairings served in 100ml measures

Coffee, Tea & Infusions

Selection of coffees and teas from 3.50

HERBAL INFUSIONS

Canarino 4.00 Whole Rosebuds 4.75 Chamomile Flowers 4.75 Lemongrass & Ginger 4.75

Lavender, Chamomile and Lemongrass 4.75 Fennel, Ginger, Peppermint 4.75

Fresh Mint 4.75 Blackcurrant & Hibiscus 4.75

Please inform the Server if you have any allergies we need to be aware of

Prices include VAT

A discretionary 12.5% Service Charge will be added to your bill

All gratuities are managed by the staff ~ No intrusive or flash Photography ~ No Cheques