

Dessert menu

“Charamisu Mayfair garden” Japanese seasonal tiramisu

Matcha green tea, Gínjo sake, cherry £18

Ichinokura, Suzune Sparkling, Miyagi, Japan £22

Homemade ice cream or sorbet £8

Shirakabegura, Mio Sparkling, Hyogo, Japan £17

Sweet corn mousse, summer berries £18

2015 Trimbach, Gewurztraminer Vendange Tardive, Alsace, France £29

Selection of seasonal fruits £14

2017 Von Hovel, Riesling Saar Kabinett, Mosel, Germany £10

Manjari warm chocolate sponge and genmaicha ice cream £18

2015 Taylor's Port Late Bottled Vintage, Portugal £12

Adzuki beans ice cream, mochi, cashew nut, strawberry jelly £18

Yuzu XO £32

Allergen information is available upon request

A discretionary 12.5% service charge will be added to the final bill