

Dessert menu

Winter black truffle, vanilla ice cream £38

1988 Nishinoseki Koshu, Oita £41

“Charamisu Mayfair garden” Japanese seasonal tiramisu

Matcha green tea, Ginja sake, blood orange £18

Urakasumi, Umeshu (plum sake), Miyagi, Japan £25

Homemade ice cream or sorbet £8

Shirakabegura, Mio Sparkling, Hyogo, Japan £17

Plum Kamínabe £18

Umenoyado, Aragoshi Umeshu (cloudy plum sake), Nara, Japan £17

Selection of seasonal fruits £14

2015 Von Hovel, Riesling Hutte Oberemmel Spatlese, Mosel, Germany £14

Manjari warm chocolate sponge and genmaicha ice cream £18

1980 Valsangiacomo, Cuva Vella Moscatel, Valencia, Spain £17

“Snow beans” kumquat, wasabi £18

2015 Bott Geyl, Gewurztraminer, Alsace, France £14

Allergen information is available upon request

All prices are inclusive of V.A.T. A discretionary 12.5% service charge will be added to your bill