



Desserts

Basil & Strawberry nga	
Almond sponge, peanut butter parfait, strawberry coulis, basil ice cream, opaline & cocoa nibs, strawberry textures.	18
Chocolate & Cranberry nga, nfo	
Dark chocolate marquis, blonde salted caramel, cranberry sorbet, candied pecans.	21
Apple & Roquefort nga, nfo	
Compressed caramelised apple flan, roquefort hazelnuts, rosemary ice cream.	21
Pear & Pistachio nga, nfo	
Red wine poached pear, pistachio praline, cream cheese, frangipane, rum & fig ice cream.	21
Tiramisu nga, nfo	
Wolf twist on a classic tiramisu.	18

Cheese Selection

Served with quince purée, pear relish, marinated olives, with a selection of sourdough and crackers.

One Cheese	14
Two Cheeses	26
Three Cheeses	38

Digestifs

2019 Château de La Tour Blanche "Emotions" Sauternes	
Bordeaux, France.	16 / 70
NV Chambers Rosewood Rutherglen Muscat	
Rutherglen, Australia.	16 / 70
2016 Niepoort Late Bottled Vintage Port	
Douro, Portugal.	14 / 115
Hine Rare VSOP	
Cognac region, France.	20
Irish Coffee	
Jameson, espresso, cream, demerara.	15

nga no gluten added - **nfo** nut free optional

We try our best, but our kitchen is not completely free of gluten.
Please speak to your server if you have any concerns.

+2% surcharge on all credit card and contactless debit payments.
