



elements

k i t c h e n

Dessert

Citrus

Citrus Tart with Whipped Mascarpone
Kumquat chutney • Tarragon meringue
Homemade puff pastry
8

Glacé
Lime Rosemary Sherbet
on Honey Granita
4



Apple

Whole Apple Tarte Tatin
Homemade puff pastry
Sweet crème fraîche • Caramel pudding
8

Glacé
Caramel Apple
Salted caramel ice cream
Calvados ice cream
4



Cardamom

Cardamon & Yogurt Cream
Pistachio filled honey tuile
Apricot coulis • Chai cloud
8

Chocolate

White Chocolate & Coffee Mousse with Milk Chocolate Ganache
Brownie • Chocolate glaze
8

Glacé
Chocolate & Bergamot Ice Cream
on Shortbread Crumbs
4

Macadamia

Macadamia Brûlée on Bitter Cocoa "Soil"
Macadamia brittle • Liquid coffee gelée
Coconut cream
8

Glacé
Macadamia Ice Cream
on Toasted Coconut
4

Cheeses

Selection of three 12
Selection of five 18
Selection of seven 26

Ewe's Milk Cheeses
Souréiette du Fédou
Torta la Serena



Goat's Milk Cheeses
Montcabrer
La Peral

Cow's Milk Cheeses
Fiscalini Bandaged Wrapped Cheddar
Pont-l'Évêque • Rogeret

Mixed Milk Cheeses
Tomma Della Rocca

Cheeses served with homemade breads, crackers & condiments

Dessert Wines by the Glass

1995 Smith Woodhouse & Co., Late Bottled Vintage Port, Portugal 8
Fig, toffee, cherry and chocolate with a long warming finish

NV Quinta de Noval, 10 Year Tawny Port, Portugal 10
Dried fruit, caramel, nuts and toffee aromas with a very smooth and mellow palate impression

NV Blandy's, 5 Year Malmsey Madeira, Portugal 7
Bouquet of dried fruit, vanilla, wood and toffee with a smooth, medium-sweet finish