



# *Finale*

## MELON

yuzu cream, caramel, olive cake, lemon verbena ice cream

## HONEYSUCKLE FLOWER

pistachio « biscuit », strawberry, raspberry, slow baked meringue, honeysuckle ice cream

## SWEET CORN

almond financier, vanilla crème fraîche, blueberry, corn ice cream

## GARDEN MINT

mint parfait, chocolate pudding, mint purée, chocolate ice cream

## CHOCOLATE « PAVE »

chocolate semi-freddo, toasted meringue, pine tree caramel, cherry ice cream

## WILD TASTING MENU

three courses celebrating locally foraged ingredients

20

## GRAND FINALE

barrage of sweets from petit pieces to plentiful portions

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Our sommelier will be happy to pair wine from our Grand Award winning wine cellar.

PASTRY CHEF BEN SPUNGIN