

Petit Gateau

September 2026

Menu subject to change and availability

Lemon Meringue Tart	9
Lemon curd filled tart, torched Italian meringue and candied lemon	
Chai, Pear and White Chocolate Bar	9
Chai mousse, pear compote centre, white chocolate feuilletine base, white chocolate chantilly and poached pears	
Plum, Hazelnut and Tonka Bean Pebble	8.5
Plum mousse, hazelnut praline and tonka bean sponge centres, tonka bean chantilly, fresh plum and roasted hazelnuts *vg *df *gf *n	
Dark Chocolate and Pistachio Bar	9.5
Dark chocolate creameux, pistachio cream and frangipane centre, dark chocolate glaze, pistachio chantilly, roasted pistachios *n *gf	
Salted Caramel Tart, Cocoa Nib Chantilly	8.5
Salted caramel custard tart, cocoa nib chantilly, dark chocolate decoration	
Bramley Apple and Burnt Honey Cheesecake	8.5
Burnt honey cheesecake, Bramley apple compote centre, cinnamon cheesecake base, mascarpone chantilly, fresh apples *gf	

*df = dairy free *gf = contains no gluten-containing ingredients

*vg = vegan *n = contains nuts