

P! LEO

RESTAURANT

DESSERT

Apple and quince terrine, yoghurt mousse, citrus salad	17
Poached meringue, rhubarb, montenegro, pistachio	17
Dark chocolate mousse, mandarin, sesame	17
Cheesecake, cucumber, coriander seed, beetroot	17
Chocolate petit fours	8

CHEESE

Main Ridge Dairy Capriole, pear and chamomile, oat biscuits	13
Wine match: <i>Eldridge Estate Fumé Blanc, 2017</i>	14
Prom Country Cheviot Royale, apple jelly, Peter's Yard crisp bread	13
Wine match: <i>Chambers Old Vine Muscadelle</i>	19
Boatshed Chelsea Blue, quince paste, olive oil & rosemary cracker	13
Wine match: <i>Simão & Co. Vintage Fortified, 2014</i>	10

Please note a surcharge of 1.5% will be applied
to all credit card transactions



unani by michael le grand