

PUDDINGS

Ottolenghi chocolate brittle - salted caramel, hazelnut and raspberry, pistachio.....	6
Baked chocolate ganache, plum soil, orange oil.....	9
Coffee and pecan financiers, maple cream.....	9
Roast pineapple, macadamia, coconut ice cream.....	8.5
Chestnut cream, poppy seed crumble, candied pecan.....	9
Carob and coconut ice cream, halva crumble.....	8.5
Blood orange sorbet, Stellacello, grains of paradise.....	6

DESSERT WINES & DIGESTIFS

Pedro Ximenez, Bodega Emilio Hidalgo, NV Jerez, Spain (50ml/500ml)		6/55
Jurançon "La Magendia", Clos Lapeyre, France (50ml/375ml)	2015	6.5/45
Blaifränkisch, Petr Korab, Černé Starosvetské, Moravia, Czech Republic (50ml/500ml)	2015	8/65
Passito, Vigna del Volta, La Stoppa, Italy (50ml/500ml)	NV	8/72
Marsala Superioré, Riserva, Marco de Bartoli, Italy (50ml/500ml)	10 y.o.	8.75/87

DIGESTIFS

	50ML
Cassis, White Heron, Herefordshire, UK	6
Pompelmo, Stellacello, Bethnal Green, UK	7.5
Argalà, Amaro Alpino, Boves, Piedmont	8
Fair Rum, Belize, XO, 11 y.o.	12
72 Tomates, Laurent Cazottes, Gascony, France	12

HOT DRINKS

Espresso, macchiato	2.5
Double espresso, double macchiato	2.8
Cappuccino, latte, flat white, Americano	3
Hot chocolate / mocha	3.5
Extra shot / almond milk / oat milk	0.5
Fresh mint tea.....	3
Tea – English breakfast, earl grey, jasmine, green, rooibos, camomile.....	3.2

WHISKY

Copper Dog	8.5
Roe & Co	8.7
Balvenie Double Wood	11
Auchentoshan Three Wood	12
Dalwhinnie 15yo	12
Laphroaig Triple Wood	14

BOURBON & RYE

Bulleit Bourbon	8.1
Bulleit 10yo	11.5
Millstone 100 Rye	14.5

BRANDY

Pierre Ferrand 1er Cru cognac Ambre	11
Calvados VSOP Pays d'Auge Domaine Dupont	12
Armagnac Baron de Sigognac 10 yr	11
A E DOR Cigar Cognac	19

GRAPPA

Grappa Amara	10.5
Grappa Cabernet	11
Barsol Pisco Torontel	11

RUM

Plantation XO 20th Anniversary	13
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LIQUEURS

Briottet Hazelnut Liqueur	6.5
Kings Ginger Liqueur	8

ALL AS 50ML