

## PUDDINGS

Baked chocolate ganache, plum soil, orange oil.....	9
Coffee and pecan financiers, maple cream.....	9
Strawberry mess, sumac, rose water.....	9
Malt barley ice cream, date fudge, chocolate soil.....	8.5
Galia melon sorbet, cucumber, Arak, basil.....	6

## DESSERT WINES & DIGESTIFS

Pedro Ximenez, Bodega Emilio Hidalgo, NV **6/55**  
Jerez, Spain ( 50ml/500ml )

Jurançon "La Magendia", 2012 **6.5/45**  
Clos Lapeyre, France ( 50ml/375ml )

Maury, Domaine Mas Amiel, Roussillon, 2014 **11/75**  
France ( 100ml/750ml )

Passito, Vigna del Volta, La Stoppa, NV **8/72**  
Italy ( 50ml/500ml )

Marsala Superioré, Riserva, 10 y.o. **8.75/87**  
Marco de Bartoli, Italy ( 50ml/500ml )

**PORT** 50ML

Tawny, Dow's NV **5/34**

Vintage "Quinta da Cavadinha", 2002 **13.75/95**  
Warre's

**DIGESTIFS** 50ML

Pompelmo, Stellacello, Bethnal Green, UK **7.5**

Chinato, Chinati Vergano, Asti, Italy **8.5**

72 Tomates, Laurent Cazottes, **12**  
Gascony, France

## 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 .....	0.5
Fresh mint tea.....	3
Tea – English breakfast, earl grey, jasmine, green, rooibos, camomile .....	3.2

### WHISKY

Monkey Shoulder 10.5  
Balvenie Double Wood 10  
Auchentoshan Three  
Wood 12  
Glenfarclas 15yr 13  
Laphroaig Triple Wood 14  
Hakushu 12yr 15

### BOURBON & RYE

Woodford Reserve 9  
Rittenhouse 100 Rye 10  
Millstone 100 Rye 14.5  
Ridgemont Reserve  
1792 16

### 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

Po Di Poli Merlot 8

### RUM

Plantation XO 20th Anniversary 13

### LIQUEURS

Limoncello 6  
Briottet Hazelnut Liqueur 6.5  
Kings Ginger Liqueur 8

ALL AS 50ML