

## PUDDINGS

Baked chocolate ganache, plum soil, orange oil.....	9
Roasted corn cake, sweetcorn ice cream, corn crumble, pickled strawberries.....	8
Apple and gingerbread trifle, Calvados, celery sorbet.....	9
Malt barley ice cream, date fudge, chocolate soil.....	8.5
Blackcurrant sorbet, Crème de Châtaigne, basil.....	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
Blaufränkisch, 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

### PORT

Tawny, Dow’s	NV	5/34
Vintage “Quinta da Cavadinha”, Warre’s	2004	13.75/95

### DIGESTIFS

Cassis, White Heron, Herefordshire, UK		6
Pompelmo, Stellacello, Bethnal Green, UK		7.5
Fair Rum, Belize, XO		11
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 / oat milk / almond 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	10
Auchentoshan Three Wood	12
Glenfarclas 15yr	13
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 Cabarnet	11

### RUM

Plantation XO 20th Anniversary	13
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### LIQUEURS

Briottet Hazelnut Liqueur	6.5
Kings Ginger Liqueur	8

ALL AS 50ML

Please let the waiter know if you have any food allergies