

## DESSERTS

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Winter spiced sundae, pumpkin, panettone, hazelnut **9**

Chocolate and saffron fondant, Jerusalem artichoke ice cream **9**

Barberry pudding, apple toffee sauce, goat's milk ice cream **8.5**

Oat panna cotta, blood orange, white chocolate crumble **8.5**

Miso fudge, vanilla salt **4**

## CHEESE

two for **12** / three for **15**

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Sinodun Hill (V)  
*Goat, unpasteurized*

Lincolnshire Poacher  
*Cow, unpasteurized*

Beenleigh Blue (V)  
*Sheep, pasteurized*

## DESSERT AND FORTIFIED WINES 50ml / bottle

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Pedro Ximénez, Bodega Emilio Hidalgo, Jerez, Spain, NV (*Pedro Ximénez*) **6 / 50**

L'Ondenc Doux, Domaine Plageoles, Gaillac, France, 2017 (*Ondenc*) **6 / 50**

Passito, Vigna del Volta, La Stoppa, Emilia-Romagna, Italy, NV (*Malvasia*) **8 / 65**

Černé Starosvětské, Petr Koráb, Moravia, Czech Republic, 2015 (*Blaufränkisch*) **8 / 65**

Hinterburg, Sélection de Grains Nobles, Christian Binner, Alsace, France, 2003 (*Muscat*) **9 / 79**

Antonie Patience, Utopia Ice Cider, Obrataň, Czech Republic, 2017 **11 / 98**

## DIGESTIFS

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Evangelista Punch, Abruzzo, Italy **8**

Vecchio Amaro del Capo, Calabria, Italy **8**

Cotswolds Cream, Warwickshire, England **9**

El Dorado 15yr, East Bank, Demerara, Guyana **13**

Jacopo Poli di Sassicaia, Veneto, Italy **23**

## WHISK(E)Y

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Eagle Rare 10yr, Kentucky, U.S.A **10.5**

Talisker 10yr, Skye, Scotland **11.5**

Oban 14yr, Western Highlands, Scotland **13**

Nikka from the Barrel, Hokkaido, Japan **15**

Balvenie 21yr, Speyside, Scotland **36**

## COCKTAILS

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The Hot Scot **12**

Copper Dog whisky, beurre noisette, cardamom, black walnut, lemon

Tiramisù Martini **12**

Courvoisier VSOP, Disaronno, crème de cacao, mascarpone, espresso

Black Forest on the Rocks **13**

ROVI cake washed rum, Chambord, Amaro Montenegro, Cotswolds Cream liqueur