

PUDDINGS

Roasted figs, lemon thyme caramel, orange blossom yoghurt, pistachio shortbread.....	£9
Plum & hazelnut tart, grains of paradise, creme fraiche.....	£8.5
Midnight Oil teacake, blackberries, amaretto cream, honeycomb.....	£9.5
Pumpkin, miso caramel, spiced pepitas.....	£9
Cherry sorbet, basil, cucumber, Hendrick's.....	£7

DESSERT WINES & DIGESTIFS

Pedro Ximenez, Bodega Emilio Hidalgo, Jerez, Spain (50ml/500ml)	NV	6/55
Jurançon "La Magendia", Clos Lapeyre, France (50ml/750ml)	2016	6.5/85
Blaufränkisch, Petr Korab, Černé Starosvetské, Moravia, Czech Republic (50ml/500ml)	2015	8/65
Passito, Vigna del Volta, La Stoppa, Italy (50ml/500ml)	NV	8.5/73
Marsala Superioré, Riserva, Marco de Bartoli, Italy (50ml/500ml)	10 y.o.	8.75/87

Digestifs

Briottet Bergamot liqueur	8.5
Saliza Amaretto 8.5.....	8.5
White Heron Cassis.....	8
Belsazar Rosé Vermouth	7
Chinati Vergano Chinato.....	10
72 Tomates, Laurent Cazottes.....	14

APERITIF

Cocchi Americano 6
Belsazar Rosé 8.5
Vergano Americano 9

WHISKY

Copper Dog 9
Roe & Co 9
Balvenie Double Wood 11.5
Auchentoshan Three
Wood 12
Laphroaig Triple Wood 13.5

BOURBON & RYE

Bulleit 10yo 12
Woodford Reserve 10.5
Bulleit Rye 11
Woodford Rye 13

GIN

Tanqueray 8
Hendrick's 10.5
Tanqueray 10 10.5
No3 10.5
Monkey 47 13.5

RUM

Plantation XO
20th Anniversary 13
Santa Teresa 1796 13

VODKA

Ketel one 8
Konik's Tail 10.5

BEER

Zen Pale Ale 6.8
Unity Lager 6.8
Blushing Bride Session APA
6.8

Please let the waiter know if you have any food allergies

Prices are inclusive of VAT/ A discretionary 12.5% service charge will be added to your bill