

PUDDINGS

Chilli chocolate ganache, hazelnut ice cream, chocolate soil.....	£11
Mochi madeleines, miso brulée cream, toasted brown rice.....	£9.5
Lime leaf tapioca, coconut ice cream, passion fruit.....	£9
Labneh lemon posset, meringue and burnt lemon.....	£8.9
Melon & elderflower sorbet, spiced infused rum.....	£7.8

DESSERT WINES & DIGESTIFS

Pedro Ximenez, Bodega Emilio Hidalgo, Jerez, Spain (50ml/500ml)	NV	7/65
Jurançon "La Magendia", Clos Lapeyre, France (50ml/750ml)	2016	8/95
Passito, Vigna del Volta, La Stoppa, Italy (50ml/500ml)	NV	8.5/73
Alvarega, Malvasia di Bosa, B. Columbu, Italy (50ml/750ml)	2015	12/90

Digestifs

Belsazar rosé.....	9
Amaro Montenegro.....	9
Saliza Amaretto.....	9
Asahara Umeshu.....	8
Chinati Vergano Chinato.....	11
72 Tomates, Laurent Cazottes.....	14

WHISKY

Copper Dog	9.5
Glenfarclas 10yo	10.5
Glenfarclas 15yo	15
Balvenie Double Wood	12
Balvenie Caribbean cask	16.5
Kilchoman Machir Bay	12
Auchentoshan Three Wood	12.6
Laphroaig 10 yo	14.2
Roe & Co	12
Yamazaki Distiller's Reserve	19

BOURBON & RYE

Bulleit	10
Bulleit 10yo	12.6
Woodford Reserve	14
Bulleit Rye	11.5
Woodford Rye	14

RUM

El Dorado 5 yo	9
El Dorado 15 yo	14
Plantation XO	13.7
Santa Teresa 1796	14

AGAVE

Ocho Anejo	15
Mezcal Amores Verde	11

GIN

Tanqueray	9
Plymouth	9
Hendrick's	10.5
Tanqueray 10	11
No3	12
Monkey 47	14.5

VODKA

Ketel One	9
Black Cow Pure Milk	9
Konik's Tail	12

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