

## PUDDINGS

Baked chocolate ganache, plum soil, orange oil.....	9
Coffee and pecan financiers, maple cream.....	9
Strawberry mess, sumac, rose water.....	9
Tau fu fa, ginger gula jawa, mango, coconut.....	8.8
Roast pineapple, macadamia, coconut ice cream.....	8.5
Roasted peanut and caramel ice cream, chocolate sauce, peanut brittle.....	8.5
Melon and elderflower sorbet, cucumber, vodka.....	6

## FORTIFIED & DESSERT WINES

Pedro Ximenez, Bodega Emilio Hidalgo, NV Jerez, Spain ( 50ml )		7.5
Jurançon "La Magendia", Clos Lapeyre, France ( 50ml/375ml )	2011	6.5
Maury, Domaine Mas Amiel, Roussillon, France ( 100ml/750ml )	2013	11/52
Passito, Vigna del Volta, La Stoppa Italy ( 50ml/500ml )	NV	7.5/50
Marsala Superioré, Riserva, Marco de Bartoli, Italy ( 50ml/500ml )	10 y.o.	7.5/65

### PORT

		50ML
Tawny, Dow's	NV	5/34
Vintage "Quinta da Cavadinha", Warre's	2002	13.75/95

## 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	9
Balvenie Double Wood	10
Auchentoshan Three Wood	12
Glenfarclas 15yr	13
Laphroaig Triple Wood	14
Hakushu 12yr	15

### BOURBON & RYE

Woodford Reserve	8.5
Rittenhouse 100 Rye	10
Millstone 100 Rye	14.5
Ridgmont 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
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### RUM

Plantation XO 20th Anniversary	12.5
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### LIQUEURS

Limoncello	6
Pompelmo Grapefruit Liqueur	6.5
Briottet Hazelnut Liqueur	6.5
Kings Ginger Liqueur	8

ALL AS 50ML