

## PUDDINGS

Baked chocolate ganache, plum soil, orange oil.....	9
Coffee and pecan financiers, maple cream.....	9
Apple and gingerbread trifle, Calvados, celery sorbet.....	9
Quince tart, goat's curd ice cream, hibiscus.....	8.5
Almond ice cream, mahlab, soaked cherries.....	6.5
Blackcurrant sorbet, Crème de Chataigne.....	6

## DESSERT WINES & DIGESTIFS

Pedro Ximenez, Bodega Emilio Hidalgo, NV Jerez, Spain ( 50ml/500ml )		6/55
Jurançon "La Magendia", Clos Lapeyre, France ( 50ml/375ml )	2012	6.5/45
Maury, Domaine Mas Amiel, Roussillon, France ( 100ml/750ml )	2014	11/75
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
<b>PORT</b>		
Tawny, Dow's	NV	5/34
Vintage "Quinta da Cavadinha", Warre's	2002	13.75/95
<b>DIGESTIFS</b>		
Pompelmo, Stellacello, Bethnal Green, UK		6.5
72 Tomates, Laurent Cazottes, Gascony, France		12
Fair Rum, Belize	10 y.o.	10
Chinato, Chinati Vergano, Asti, Italy		8.5

## 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
Ridgemont 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
Briottet Hazelnut Liqueur	6.5
Kings Ginger Liqueur	8

ALL AS 50ML