

## PUDDINGS

Ottolenghi chocolate brittle salted caramel, hazelnut and raspberry, pistachio.....	6
Baked chocolate ganache, plum soil, orange oil.....	9
Coffee and pecan financiers, maple cream.....	9
Apple and gingerbread trifle, Calvados, celery sorbet.....	9
Malt barley ice cream, date fudge, chocolate soil.....	8.5
Blood orange sorbet, mint, Stellacello.....	6

## DESSERT WINES & DIGESTIFS

Pedro Ximenez, Bodega Emilio Hidalgo, NV 6/55  
Jerez, Spain ( 50ml/500ml )

Jurançon "La Magendia", 2012 6.5/45  
Clos Lapeyre, France ( 50ml/375ml )

Mauzy, Domaine Mas Amiel, Roussillon, 2014 11/75  
France ( 100ml/750ml )

Passito, Vigna del Volta, La Stoppa, NV 8/72  
Italy ( 50ml/500ml )

Marsala Superioré, Riserva, 10 y.o. 8.75/87  
Marco de Bartoli, Italy ( 50ml/500ml )

### PORT

Tawny, Dow's NV 5/34

Vintage "Quinta da Cavadinha", 2002 13.75/95  
Warre's

### DIGESTIFS

Pompelmo, Stellacello, Bethnal Green, UK 6.5

72 Tomates, Laurent Cazottes, 12  
Gascony, France

Fair Rum, Belize 10 y.o. 10

## 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

### RUM

Plantation XO 20th Anniversary 12.5

### LIQUEURS

Limoncello 6  
Briottet Hazelnut Liqueur 6.5  
Kings Ginger Liqueur 8

ALL AS SOML