

## PUDDINGS

Baked chocolate ganache, plum soil, orange oil.....	9
Coffee and pecan financiers, maple cream.....	9
Strawberry mess, sumac, rose water.....	9
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

## DESSERT WINES & DIGESTIFS

Pedro Ximenez, Bodega Emilio Hidalgo, NV Jerez, Spain ( 50ml )		7.5
Jurançon “La Magendia”, Clos Lapeyre, France ( 50ml/375ml )	2012	6.5
Maury, Domaine Mas Amiel, Roussillon, France ( 100ml/750ml )	2014	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
<b>P O R T</b>		
----- 50ML		
Tawny, Dow’s	NV	5/34
Vintage “Quinta da Cavadinha”,	2002	13.75/95
<b>D I G E S T I F S</b>		
----- 50ML		
72 Tomates, Laurent Cazottes, Gascony, France		12
Fair Rum, Belize	10 y.o.	10
Chinato, Chinati Vergano, Asti, Italy		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

### W H I S K Y

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

### B O U R B O N & R Y E

Woodford Reserve	8.5
Rittenhouse 100 Rye	10
Millstone 100 Rye	14.5
Ridgemont Reserve 1792	16

### B R A N D Y

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

### G R A P P A

Po Di Poli Merlot	8
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### R U M

Plantation XO 20th Anniversary	12.5
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### L I Q U E U R S

Limoncello	6
Briottet Hazelnut Liqueur	6.5
Kings Ginger Liqueur	8

ALL AS 50ML