

PUDDINGS

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| Baked chocolate ganache, plum soil, orange oil..... | 9 |
| Coffee and pecan financiers, maple cream..... | 9 |
| Apple and gingerbread trifle, Calvados, celery sorbet..... | 9 |
| Roast pineapple, macadamia, coconut ice cream..... | 8.5 |
| Roasted peanut and caramel ice cream, chocolate sauce, peanut brittle..... | 8.5 |
| White peach sorbet, ginger soda, Campari..... | 6 |

DESSERT WINES & DIGESTIFS

| | | |
|---|---------|-----------------|
| Pedro Ximenez, Bodega Emilio Hidalgo, NV Jerez, Spain (50ml/500ml) | | 8/95 |
| Jurançon “La Magendia”, Clos Lapeyre, France (50ml/375ml) | 2012 | 6.5/42 |
| 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 |
| PORT | | |
| ----- 50ML | | |
| Tawny, Dow’s | NV | 5/34 |
| Vintage “Quinta da Cavadinha”, Warre’s | 2002 | 13.75/95 |
| DIGESTIFS | | |
| ----- 50ML | | |
| 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 | | 10 |

HOT DRINKS

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| 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

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|---------------------------|-----|
| Limoncello | 6 |
| Brionnet Hazelnut Liqueur | 6.5 |
| Kings Ginger Liqueur | 8 |

ALL AS 50ML