

PERCY & FOUNDERS

PUDDING 7.5

Rhubarb and almond tart

clotted cream

2015 Côteaux du Layon "St Aubin", Alex Cady 7

Milk & dark chocolate delice

mandarin

2004 Banyuls Grand Cru, Vial-Magnères 12

Vanilla cheesecake

gingerbread & lemon verbena

2014 Riesling Auslese, Bender 8

Warm madeleines

vanilla Chantilly

2009 Monbazillac, "L'Abbaye", l'Ancienne Cure 9

PX over ice cream

chocolate crumble

Yoghurt panna cotta

strawberries & crumble

2014 Jurançon, "Marie Kattalin", De Souch 14

Frozen creams & sorbets 1.5 each

made in-house

2014 Riesling Auslese, Bender 8

Cheese selection of the day 10

2011 LBV Port, Niepoort 7

100ml pours

An optional 12.5% service charge will be added to your bill.
Please inform our staff if you have any dietary or allergen requirements.

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AFTER DINNER

- Amaretto Saliza 3.5
Coole Swan Irish Cream 3.5
Kümmel, Wolfschmidt 3.5
Green Chartreuse 3
Yellow Chartreuse, "Tarragona", Bottling 1980 30
IRISH COFFEE, Teeling "Small Batch", Reads Coffee & cream 6
ESPRESSO MARTINI, FAIR. Vodka & FAIR. Café liqueur with Reads Coffee 10
BRANDY ALEXANDER, Reviseur VS Cognac, Briottet Crème de Cacao & cream 10.5

WHISKY

- Balvenie 14yo, Caribbean Cask, Speyside 7
Dalmore 15yo, North Highlands 7.5
Bruichladdich 12yo, Douglas Laing's "Old Particular", Islay 10
Teeling "Small Batch", Ireland 6
Suntory "Yamazaki", Distiller's Reserve, Japan 9
Hudson, "Four Grain", New York, USA 9.5

BRANDY & EAU DE VIE

- Leyrat VSOP, Domaine de Chez Maillard, Grande Champagne, Cognac 7
Paul Giraud Tres Rare (1959), Grande Champagne, Cognac 12
Bas Armagnac, Clos Martin Bas Armagnac, 8yo 5
Bas Armagnac, Baron de Sigognac, 1986 9
Calvados du Pays d'Auge, VSOP, Domaine Dupont 5.5
Calvados du Pays d'Auge, Adrien Camut 6yo 9
Miclo Eau de Vie • Vieille Prune / Poire Williams 6

Single shot pours

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