

PERCY & FOUNDERS

PUDDING 7.5

Vanilla cheesecake
caramel & plum compote

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

Coffee crème brûlée
hazelnut cream

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Apple & blackberry crumble
vanilla custard

2014 Jurançon, "Marie Kattalin", De Souch 12

Rum baba
passion fruit chantilly

2014 Jurançon, "Marie Kattalin", De Souch 12

PX over ice cream
chocolate crumble

Warm chocolate & walnut brownie
salted caramel sauce & vanilla ice cream

2004 Banyuls Grand Cru, Vial-Magnères 12

Frozen creams & sorbets 1.5 each
made in-house

2015 Riesling Auslese, Bender 8.5

Cheese selection of the day 10
2011 LBV Port, Niepoort 7

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

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AFTER DINNER

IRISH COFFEE, Teeling "Small Batch", Reads Coffee & cream	6
ESPRESSO MARTINI, FAIR. Vodka & FAIR. Café liqueur with Reads Coffee	10
PISTACHARÍO, Abelha Cachaça, pistachio, egg white & lime	9
BRANDY ALEXANDER, Reviseur VS Cognac, Briottet Crème de Cacao & cream	10.5
Amaretto Saliza	3.5
Coole Swan Irish Cream	3.5
Kümmel, Wolfschmidt	3.5
Green Chartreuse	3
Yellow Chartreuse, "Tarragona", Bottling 1980	30

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

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