

PERCY & FOUNDERS

PUDDING 7.5

Apricot & almond tart

vanilla custard

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

Milk & dark chocolate delice

cherries

2004 Banyuls Grand Cru, Vial-Magnères 12

Vanilla cheesecake

nectarines, orange zest & basil

2014 Riesling Auslese, Bender 8.5

Warm Madeleines

vanilla Chantilly

2014 Jurançon, "Marie Kattalin", De Souch 14

PX over ice cream

chocolate crumble

White chocolate panna cotta

strawberries & crumble

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

Frozen creams & sorbets 1.5 each

made in-house

2014 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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