

PUDDINGS



SWEET

Citrus meringue, strawberry & blackberry sorbet	7.5
<i>2014 Juraçon, 'Marie Kattalin', De Souch</i>	7
Elderflower panna cotta, gooseberry & honeycomb	7.5
<i>2017 Riesling Auslese, Bender</i>	8.5
Peach tart & raspberry sorbet (vg)	7.5
<i>2016 Côteaux du Layon 'St Aubin', Alex Cady</i>	12
Chocolate mousse, apricot & lime	7.5
<i>2008 Banyuls Grand Cru, Domaine Traminer</i>	13
Frozen creams & sorbets, made in-house	1.5ea
<i>2017 Riesling Auslese, Bender</i>	8.5

CHEESE BOARD

La Fromagerie British cheese selection crackers & quince jelly	10.5
<i>2013 LBV Port, Niepoort</i>	7
<i>2008 Banyuls Grand Cru, Domaine Traminer</i>	13

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

AFTER DINNER

Irish Coffee 8.5
Teeling 'Small Batch', Reads Coffee & cream

Espresso Martini 11
FAIR. Vodka & FAIR. Café Liqueur with Reads Coffee

Brandy Alexander 10.5
Reviseur VS Cognac, Briottet Crème de Cacao & cream

Amaretto Lazzaroni 4

Coole Swan Irish Cream 4

Limoncello, Staibano 4

Kümmel, Wolfschmidt 5

Green Chartreuse 5

Yellow Chartreuse, 'Tarragona', Bottling 1980 30

WHISKY

Balvenie 14 YO, Caribbean Cask, Speyside 8

Oban 14 YO, Highlands 9

Macallan 12 YO, 'Sherry Oak', Speyside 12

Arran 18 YO, Arran 12

Teeling 'Small Batch', Ireland 6

Suntory 12 YO, 'Hakushu', Japan 15

Hudson, 'Four Grain', New York, USA 9.5

BRANDY & EAU DE VIE

Clos Martin 8YO, Bas Armagnac 5

Paul Giraud, 'Tres Rare', 1959, Cognac 12

VSOP, Domaine Dupont, Calvados du Pays d'Auge 5.5

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