

# PERCY & FOUNDERS

## PUDDINGS 7.5

### Honey panna cotta

*cinnamon & macadamia crumble*

2014 Jurançon, "Marie Kattalin", De Souch 12

### Sticky toffee pudding

*vanilla ice cream*

2016 Côteaux du Layon "St Aubin", Alex Cady 7

### Baked lemon cheesecake

*lemon curd*

2017 Riesling Auslese, Bender 8.5

### Blackcurrant & almond tart (vg)

*pear sorbet*

2014 Jurançon, "Marie Kattalin", De Souch 12

### Milk chocolate mousse

*brownie & mandarin sorbet*

2014 Jurançon, "Marie Kattalin", De Souch 12

### Frozen creams & sorbets 1.5 each

*made in-house*

2017 Riesling Auslese, Bender 8.5

### British cheese selection 10

*crackers & quince jelly*

2013 LBV Port, Niepoort 7

2008 Banyuls Grand Cru, Domaine Tragner 13

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	8.5
ESPRESSO MARTINI, FAIR. Vodka & FAIR. Café liqueur with Reads Coffee	11
BRANDY ALEXANDER, Reviseur VS Cognac, Briottet Crème de Cacao & cream	10.5
Amaretto Lazzaroni	4
Coole Swan Irish Cream	4
Limoncello, Staibano	4
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
Macallan 12 YO, "Sherry Oak", Speyside	9
Arran 18 YO, Arran	12
Teeling "Small Batch", Ireland	6
Suntory "Yamazaki", Distiller's Reserve, Japan	9
Hudson, "Four Grain", New York, USA	9.5

## BRANDY & EAU DE VIE

Bas Armagnac, Clos Martin Bas Armagnac, 8yo	5
Bas Armagnac, Baron de Sigognac, 1986	9
Paul Giraud Tres Rare (1959), Grande Champagne, Cognac	12
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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