

PERCY & FOUNDERS

PUDDINGS 7.5

Elderflower panna cotta

crushed honeycomb

2017 Riesling Auslese, Bender 8.5

Eton mess

fresh strawberries & meringue

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

Honey parfait

apricots & basil

2014 Jurançon, "Marie Kattalin", De Souch 12

Cherry & almond tart (vg)

passionfruit sorbet

2014 Jurançon, "Marie Kattalin", De Souch 12

Chocolate mousse

raspberry sorbet

2008 Banyuls Grand Cru, Domaine Traginer 13

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

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 Saliza	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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