



Desserts

CLASSIC CRÈME BRULÉE 8.5

STICKY TOFFEE PUDDING *Cornish clotted cream* 9

CINNAMON APPLE CRUMBLE *vanilla ice cream* 9

DRUNKEN CHERRY *marinated Maraschino cherries, clotted cream & cherry ice cream, amaretti crumble, chocolate sauce* 9

TRIO OF PROFITEROLES *tiramisu crème, vanilla ice cream, Chantilly cream, toasted almonds, hot chocolate mocha sauce* 9

BELGIAN CHOCOLATE TRUFFLE CAKE *pb raspberry coulis, salted caramel ice cream* 9

ESPRESSO AFFOGATO *vanilla ice cream, amaretti biscuits, chocolate sauce, espresso coffee* 9

SELECTION OF ICE CREAMS & SORBETS *One scoop* 3.5 | *Three scoops* 9

SELECTION OF BRITISH CHEESES *Yorkshire Brie, Buffalo Inglewhite, Cropwell Bishop Stilton, quince jelly, celery, grapes and crackers* 15

LIQUID DESSERTS

TIRAMISU MARTINI 12

Bacardi spiced, Kahlua and caramel, espresso, cream

LEMON CHEESECAKE 12

Eristoff vodka, limoncello, lemon juice, cream

ESPRESSO MARTINI 13

Ketel One vodka, Kahlua coffee liqueur, espresso shot, shaken and strained into a chilled glass

AFTER EIGHT 12

Baileys liqueur, crème de cacao and crème de menthe, chocolate rimmed glass

(pb) Indicates plant-based (vegan) option

An optional service charge of 13.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever.

Any cash or credit card tips go directly to the waiter with no deductions.

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY OR ASK FOR FURTHER ALLERGEN INFORMATION.



Digestifs

DESSERT & FORTIFIED WINES

	75ml	375ml
Moscato d'Asti Palazzina Neuve	7	33

Italy 2017

		500ml
Kardos Tokaji Aszú 5 Puttonyos Reserve	12 ^{.5}	75

Hungary 2019

		750ml
Taylor's Late Bottled Vintage Port	9	49

Portugal 2017

Krohn Vintage Port	16
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Portugal, 2003

DIGESTIFS

	ABV	35ml
Grappa Tossolini	40%	9
Poire William	43%	6
Kummel	39%	6
Limoncello	27%	6
Fernet Branca	40%	6
Jagermeister	35%	6
Amaro Averna	32%	6

LIQUEURS

	ABV	35ml
Drambuie	40%	6
Kahlua	20%	6
Grand Marnier	40%	6
Amaretto	28%	6
Frangelico	24%	5 ^{.75}
Absinthe	68%	7
Chambord	16.5%	8
Malibu	21%	8

ARMAGNAC

	ABV	50ml
Janneau VS Tradition	40%	11
Janneau XO	40%	16

COGNAC

	ABV	50ml
Hine VSOP	40%	11
Courvoisier VS	40%	10
Remy Martin VSOP	40%	11
Hennesy XO	40%	20
Courvoisier XO	40%	22
Hine Antique XO	40%	21

COFFEE

Espresso Macchiato	3 ^{.75}
Double Espresso Double Macchiato	4 ^{.5}
Americano	4
Cappuccino	4 ^{.5}
Flat white	4 ^{.5}
Latte	4 ^{.5}
Mocha	4 ^{.5}
Iced Coffee	4 ^{.5}

TEAS

Selection of Teas	3 ^{.75}
Fresh Mint Tea	4
Lemon Iced Tea	4