

PUDDINGS



SWEET

Sticky toffee pudding & vanilla ice cream	7.5
<i>2016 Côteaux du Layon 'St Aubin', Alex Cady</i>	7
Yoghurt panna cotta & poached rhubarb	7.5
<i>2017 Riesling Auslese, Bender</i>	8.5
Lemon tart, coconut frozen yoghurt & raspberry (vg)	7.5
<i>2014 Jurançon, 'Marie Kattalin', De Souch</i>	12
Dark chocolate mousse & blood orange sorbet	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	10.5
crackers & quince jelly	
<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	7
Oban 14 YO, Highlands	9
Macallan 12 YO, 'Sherry Oak', Speyside	10
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
Baron de Sigognac, 1986, Bas Armagnac	9
Paul Giraud, 'Tres Rare', 1959, Cognac	12
VSOP, Domaine Dupont, Calvados du Pays d'Auge	5.5
Adrien Camut 6 YO, Calvados du Pays d'Auge	9

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