

PUDDINGS



SWEET

Bramley apple & blackberry crumble, vanilla ice cream	7.5
<i>2014 Jurançon, 'Marie Kattalin', De Souch</i>	12
Baked cheesecake, slow-roasted plum & hazelnut crumb	7.5
<i>2014 Jurançon, 'Marie Kattalin', De Souch</i>	12
Chocolate pecan brownie, maple & banana ice cream (vg)	7.5
<i>2016 Côteaux du Layon 'St Aubin', Alex Cady</i>	7
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	10
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
Reviser 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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