

## DIGESTIFS

50ml

Calvados Boulard Pay's d'Auge vsop 40% (France)	10.50
Calvados Boulard Extra (France)	70.00
Martell VS 40% (France)	10.50
Hennessy Fine de Cognac 40% (France)	12.00
Martell VSOP 40% (France)	12.75
Cognac Martell XO 40% (France)	26.00
Hennessy XO 40% (France)	30.00
Hennessy Paradis 40% (France)	120.00
Bas-Armagnac Baron de Sigognac VSOP 40%(France)	9.00
Somerset Cider Brandy 10 years old 40% (England)	12.00
Pisco Waqar 40% (Chile)	10.00

## AFTER DINNER

12.00

### The Big Apple

*Wild Turkey 81, maple syrup, fresh apple  
and lemon juice*

### French Passion

*Martel VS, Cherry Marnier, hot chocolate  
and double cream*

### Mexican Mocattini

*Aquariva blanco, Mozart dark chocolate liqueur,  
agave syrup and espresso coffee*

### Delightful

*Amaretto, cherry kirsch, blood orange liqueur,  
lemon juice and egg white*

## PUDDINGS

Rhubarb jam and Bramley apple crumble, with vanilla custard **V** 8.50  
*Ice wine Riesling, Helmut Lang, Burgenland, Austria, 2015 13.00*

Sticky date pudding, toffee sauce,  
almond brittle and clotted cream **GF V** 7.95

*Vin Santo 4 y barrel aged, Argyros, Santorini, Greece, 2010 11.00*

Walnut frangipane, pear compote, almond clove ice cream **Ve** 8.50  
*Ice wine Riesling, Helmut Lang, Burgenland, Austria, 2015 13.00*

Lemon thyme posset, Earl Grey shortbread and vanilla cream **V** 8.50  
*Riesling Spätlese, Johannisberg, Rheingau, Germany, 2016 10.00*

Pink grapefruit brûlée with oat shortbread **V** 8.50  
*Sauternes, Rousset Peyraguey, Bordeaux, France, 2008 12.00*

Purple carrot steamed sponge, with cardamom custard **GF V** 8.50  
*Vin Santo 4 y barrel aged, Argyros, Santorini, Greece, 2010 11.00*

Selection of homemade ice creams and sorbets **V** 6.75  
*Please ask your waiter for flavours*

Be sure to inform your server if you have any allergies

## CHEESE

British seasonal cheese board  
with Woodbridge pear chutney **V**  
16.00

### Winterdale Shaw

9.50

*A traditional unpasteurised cloth bound cellar matured hard cheese from the County of Kent. This cheese has been made with an efficient process that achieves Carbon Neutral production. It is buttery, fruity with a pleasing earthy flavour.*

### Beauvale

9.00

*Beauvale has a soft melt in the mouth texture and mellow flavour. This blue cheese has more in common with a Gorgonzola Dolce than traditional Stilton.*

### Maida Vale

8.50

*A soft Guernsey milk cheese with a rind washed in a local ale from Uprising Brewery called Treason. The rich, soft style has a kick from the ale with its earthy hoppy style contributing to the flavour of the salty edge to the milk.*

### Driftwood

9.00

*A fresh, lactic, log-shaped goat cheese rolled in ash with a distinctive lemon flavour and a silky smooth, thick texture.*

### Sheep Rustler

9.95

*A semi-hard cheese from White Lake in Somerset, with a medium, mellow flavour that is slightly nutty with a hint of caramel. Their cheesemaker, Russell, made the first batch and so Sheep Rustler got its name.*

*Sercial 10years, H.M.Borges, Madeira, Portugal 8.00  
Vintage Port, Barros, Douro Valley, Portugal, 1996 12.00*

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