
PUDDINGS, CHEESE & AFTER DINNER DRINKS

Puddings	2-3
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Apple brandy, Eau de vie & Grappa, Rum	6-7
Single malt scotch	8-9
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Tequila & Mezcal	12
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Pudding replacers	15

PUDDINGS

George the Fifth 9.00

chocolate, hazelnut & olive oil 'bar'

Based on a French classic created on Rue George V in Paris. We use chocolate made from an ultra-rare cacao bean that's on the verge of extinction. Original Beans (top eco chocolatiers) plant 10 trees for every cacao pouch used to support this unique bean from Peru's Piura Valley

50p from every one we serve goes to Action Against Hunger

Chateau Lafaurie - Peyraguey 1998 12.00 (70ml)

Sticky toffee pudding 8.50

clotted cream

Clynelish 14 yr old 11.50 (50ml)

Coffee & brandy panna cotta 7.00

cocoa nib tuile

Delamain Pale & Dry XO 16.25 (50ml)

Peanut butter shortbread 8.50

salted caramel ice cream, Original Beans chocolate

Chateau Haut Bernasse 'Monbazillac' 2004 6.00 (70ml)

Spiced apple crumble pie 7.00

custard

Patricius 'Katinka' Tokaji 2017 7.50 (70ml)

Plum pavlova 7.00

Amontillado sherry, mascarpone, almond meringue

Palmer & Co Rose NV 11.50 (125ml)

DIGESTIF COCKTAILS

Fuller Fat Old Fashioned

12.00

Woodford Reserve, Brown Butter, Bay Leaf

A more elegant, even more indulgent reworking of the classic Hawksmoor Full Fat Old Fashioned.

Grapefruit Sgroppino

9.50

Altos Tequila, Lime Sorbet, Grapefruit, Prosecco

Basically a Margarita granita. A lightly boozy, sorbetto style drink based on the Venetian classic.

Nine Inch Nail

13.00

Glendronach peated Whisky, Edinburgh Amaro, Rosehip

A modern Scottish reworking of dad digestif, the Rusty Nail. Smoky, complex and very smooth

We cannot guarantee the absence of traces of nuts or other allergens.
Please advise a member of staff if you have any particular dietary requirements.

HOT STUFF

Teas from the Rare Tea Company 3.60

Henrietta Lovell founded the Rare Tea Company in 2004. Working direct with farmers and producers, and approaching tea as others would approach wine, she sources some of the finest brews from around the world.

Royal Air Force English Breakfast

Traditional blend of Ceylon and Assam, proceeds go to RAF Wings Appeal

Second Flush Muscatel Darjeeling

Delicate and floral black tea

Earl Grey

From the Tregothan Estate in Cornwall, made with real bergamot oil

Whole Leaf Green Tea

A wok fired fresh green tea from Fujian, China

Jasmine Silver Tip

Made by laying the tea out with fresh jasmine flowers for 6 nights

Wild Rooibos

A super rare, truly wild, caffeine-free tea from South Africa

Sri Lankan Lemongrass

Made from lemongrass grown on a remote mountain tea garden above Ravanna Falls

English Peppermint

Grown in Cornwall on the private botanical gardens of Tregothnan Estate

Chamomile

Aromatic and relaxing

Coffee from Small Batch Roasters

Espresso, Macchiato 3.60

Americano, Cappuccino, Latte or Flat White 3.85

ICE CREAM & SORBET

Sticky toffee sundae 7.50

clotted cream ice cream, sticky toffee sponge, toffee sauce

Grilled pears, whisky & walnut sundae 7.50

clotted cream ice cream

Scoops 3.50

Ice cream - burnt hazelnut, salted caramel, clotted cream

Sorbet - lemon, passionfruit, blackberry

CHOCOLATES

Salted caramel rolos 4.75

A box of eight to take away 10.50

CHEESE

Colston Bassett Stilton 5.50

fruit & almond bread, pears & oat biscuits

Neal's Yard Dairy selection of cheeses 3.50 each

fruit & almond bread, Damson paste & oat biscuits

Cheese may be unpasteurised, please ask for more details

PORT & SHERRY

70ML BTL

In Michael Palin's Ripping Yarns, a succession of upper-class English army officers in Raj-era India shoot themselves after being caught out passing the port in the wrong direction. If you ever find yourself dining with our country's great and good and don't want to meet a similar end, here's what you need to know:

Once decanted, pass the port to the left, pouring a glass for your neighbour on your right before you do so. It should continue on its clockwise journey until it's finished. If the decanter does stall on its way, it's considered very bad form to ask for it. Instead, ask the person hogging the decanter: "Do you know the Bishop of Norwich?" If they are au fait with port etiquette they will immediately realise their faux pas and pass along the decanter with an apology. If not, and they answer in the negative, you should say:

"He's a terribly good chap, but he always forgets to pass the port."

The poor Bishop in question? Henry Bathurst, Bishop of Norwich from 1805-1837, who in his nineties used to fall asleep and fail to pass the port.

Cesar Florido 'Cruz del Mar' Cream Sherry (70cl) <i>Jerez, Spain</i>	4.50	40.00
Quinta do Vallado 10 year old tawny port (50cl) <i>Douro, Portugal</i>	5.00	35.00
Lustau Pedro Ximénez San Emilio (37.5cl) <i>Jerez, Spain</i>	6.50	32.00
Quinta de la Rosa LBV 2012 (50cl) <i>Douro, Portugal</i>	6.50	39.00
Quinta de la Rosa Vintage 2005 (70cl) <i>Douro, Portugal</i>	7.50	80.00

DESSERT WINES

Patricius 'Katinka', Noble late harvest (37.5cl) 2017 <i>Tokaji, Hungary</i>	7.50	36.00
Chateau Haut-Bernasse 'Monbazillac' (50cl) 2004 <i>Monbazillac, France</i>	6.00	40.00
Jurançon la Magendia de Lapeyre (37.5cl) 2013 <i>Pyénées-Atlantiques, France</i>	8.50	42.00
Klein Constantia 'Vin de Constance' (50cl) 2015 <i>Western Cape, South Africa</i>		78.00
Chateau Lafaurie-Peyraguey (70cl) 1998 <i>Sauternes, France</i>	12.00	115.00

VERMOUTH & OTHER DIGESTIFS 50ML

Cocchi Vermouth di Torino <i>Turin, Italy</i>	6.25
Pococello Limoncello <i>Herefordshire, England (with help from Amalfi, Italy)</i>	7.00
Pococello is made by the wonderful chaps at Pizza Pilgrims, Soho, with 100% Amalfi Lemons and a spirit produced at the Chase distillery in Herefordshire. It's nothing less than the perfect accompaniment to your very own dolce vita.	
Fernet Branca <i>Milan, Italy</i>	7.00
Branca Menta <i>Milan, Italy</i>	7.50
Kummel Wolfschmidt <i>England (via Denmark, Latvia, Germany or Holland, depending on who you believe)</i>	8.50
Cocchi Barolo Chinato <i>Piedmont, Italy</i>	10.50

TEQUILA

50 ML

Olmecca Altos Plata <i>Arandas, Jalisco</i>	8.50
Olmecca Altos Reposado <i>Arandas, Jalisco</i>	9.00
Siete Leguas Reposado <i>Atotonilco El Alto, Jalisco</i>	10.00
Siete Leguas Añejo <i>Atotonilco El Alto, Jalisco</i>	12.50
Tapatio Blanco 110 <i>Jesus-Maria, Jalisco</i>	13.00
Fortaleza Blanco <i>Tequila, Jalisco</i>	14.75

MEZCAL

50 ML

Del Maguey Minero <i>Santa Catarina Minas, Oaxaca</i>	15.75
Del Maguey Tobala <i>Unknown village, Oaxaca</i>	20.50
Del Maguey Pechuga <i>Santa Catarina Minas, Oaxaca</i>	21.50

COGNAC & ARMAGNAC

50 ML

Baron de Sigognac 10 year old <i>Bas-Armagnac, France</i>	9.00
Hine 'H' by Hine VSOP <i>Fine Champagne, Cognac, France</i>	8.25
Domaine Boingnères 2001 <i>Bas-Armagnac, France</i>	15.25
Delamain Pale & Dry XO <i>Grande Champagne, Cognac, France</i>	16.25
AE Dor XO <i>Fine Champagne, Cognac, France</i>	16.50
Martell Cordon Bleu <i>Cognac, France</i>	21.00
Frapin XO Château de Fontpinot <i>Grande Champagne, Cognac, France</i>	23.00
Martell XO <i>Cognac, France</i>	22.00
Domaine Boingnères 1986 <i>Bas-Armagnac, France</i>	26.00
<p>Historically, Folle Blanche was planted along the western coast of France from the Loire Valley down through Gascony by Dutch wine merchants who used it in the production of eau de vie. After the phylloxera epidemic of the 19th century, plantings of Folle Blanche declined. This unique and currently rare grape is now the favourite of the Domaine de Boingnères, which has Folle Blanche grapes planted all over their domaine.</p>	
Laubade 40ans <i>Bas-Armagnac, France</i>	22.00
François Voyer XO <i>Grande Champagne, Cognac, France</i>	23.00
Ragnaud-Sabourin No. 35 'Fontvieille' <i>Grande Champagne, Cognac, France</i>	25.00
Vaudon, Barriques 78 & 80 <i>Fins Bois, Cognac, France</i>	35.00

APPLE BRANDY

50 ML

Château du Breul, Fut No 63, 20 year old
Pays D'Auge, Calvados, France 19.50

The Pays D'Auge is a valley to the north east of the calvados region, where higher than average rainfall & shallow soils make ideal growing conditions for cider apples. This 20 year old calvados is from a single cask, with just 300 bottles produced, and bottled at full strength.

Somerset 3 year old Cider Brandy
Somerset, England 7.50

Somerset 5 year old Cider Brandy
Somerset, England 8.00

L. Dupont Single Estate VSOP
Pays d'Auge, Calvados, France 10.50

Adrien Camut Réserve de Semainville 25 year old
Pays d'Auge, Calvados, France 25.00

EAU DE VIE & GRAPPA

50 ML

Po di Poli Secca Grappa
Veneto, Italy 8.50

Cartron Eau de Vie de Framboise
Nuits-St-Georges, France 8.75

Cartron Poire Williams des Monts de la Côte d'Or
Nuits-St-Georges, France 10.25

AMERICAN WHISKEY

50 ML

Makers Mark
Bourbon, Loretto, KY 8.50

Knob Creek Small Batch
Bourbon, Clermont, KY 8.50

Rittenhouse 100 Bottled in Bond
Rye, Bardstown, KY 9.00

Evan Williams Bottled in Bond
Bourbon, Bardstown, KY 9.50

Ragtime Rye
New York Distilling Co, NY 10.00

Eagle Rare 10 year old
Bourbon, Frankfort, KY 10.50

Sazerac 6 year old
Rye, Frankfort, KY 12.50

Bernheim Original
Straight Wheat Whiskey, Bardstown, KY 14.00

Smooth Ambler Contradiction
Bourbon, Maxwelton, WV 14.75

Booker Noe's Bourbon
Bourbon, Boston, KY 14.25

Whistlepig
Rye, Shoreham, VT 15.75

Stagg Junior
Bourbon, Frankfort, KY 19.00

Sazerac 18 year old
Rye, Frankfort, KY 23.00

Elijah Craig Barrel Proof
Bourbon, Bardstown, KY 23.50

OTHER SCOTCH**50 ML**

Compass Box Spice Tree <i>Blended malt</i>	10.50
Compass Box Peat Monster <i>Blended malt</i>	12.50
Compass Box Hedonism <i>Blended grain</i>	12.50
Chivas Regal 18 year old <i>Blended</i>	14.75
Johnnie Walker Blue Label <i>Blended</i>	25.00
Chivas Regal 25 year old <i>Blended</i>	29.25

OTHER WHISK(E)Y**50 ML**

Redbreast 12 year old <i>Single pot still, County Cork, Ireland</i>	8.75
Jameson Select Reserve <i>Blended, County Cork, Ireland</i>	9.00
Green Spot <i>Single pot still, County Cork, Ireland</i>	10.00
Hven, <i>Rye Whisky, Island of Hvenus, Sweeden</i>	11.00
English Whisky Co Chapter 14 <i>Single malt, Norfolk, England</i>	11.50
Yamazaki 12 year old <i>Single malt, Shimamoto, Japan</i>	12.00

RUM**50 ML**

El Dorado 12 year old Special Reserve <i>Guyana</i>	9.50
Diplomático Reserva Exclusiva <i>Venezuela</i>	10.50
Havana Club Selección de Maestros <i>Cuba</i>	10.50
Smith & Cross <i>Jamaica</i>	10.50
Caña Brava 7 year old <i>Panama</i>	11.00
El Dorado 15 year old Special Reserve <i>Guyana</i>	12.50
Ron Zacapa Centenario Sistema Solera 23 <i>Guatemala</i>	15.25

SINGLE MALT SCOTCH

50 ML

Clerk of the Works 11 year old Ledaig
Isle of Mull 19.00

We recently came across a barrel of single malt that, with lots of smoke and char, tasted so distinctly 'Hawksmoor' we asked the distiller to bottle it all just for us. Like a great steak it has a lingering smokey sweetness, along with a hint of salinity from island sea air. Distilled and aged for 11 years in a bourbon barrel at Ledaig on the Isle of Mull, it has been bottled at cask strength (48.9%) so isn't for the faint of heart.

Highland Park 12 year old
Orkney 9.50

Glenfarclas 15 year old
Speyside 9.75

Glenfiddich Experimental Series #1: IPA cask finish
Speyside 10.50

Kilchoman Machir Bay
Islay 10.50

Inchgower 14 year old
Speyside 10.25

Craigellachie 13 year old
Speyside 11.00

Laphroaig 10 year old
Islay 11.50

Clynelish 14 year old
Highlands 11.50

Talisker 10 year old
Skye 13.00

Ardbeg Uigeadail
Islay 12.00

Oban Distiller's Edition
Highlands 12.00

Lagavulin 16 year old
Islay 12.50

SINGLE MALT SCOTCH

50 ML

Balvenie 14 year old Caribbean Cask
Speyside 12.50

Caol Ila 18 year old
Islay 12.50

Talisker 10 year old
Skye 13.00

Glenlivet 18 year old
Speyside 15.75

Springbank 18 year old
Campbeltown 19.00

Aberlour A'bunadh
Speyside 19.00

Talisker 18 year old
Skye 22.00

Glenfiddich 21 year old
Speyside 23.00

Glenlivet 21 year old
Speyside 24.00

Highland Park 18 year old
Orkney 23.00