

DESSERTS

SOFT SERVE & CAVIAR	16
Jersey ice-cream / churros / Oscietra black caviar	
PANNA COTTA	9
white Belgian chocolate / basil / blackberries	
PAVLOVA	9
meringue / mincemeat	

AFTER DINNER COCKTAILS

COFFEE	14
brown butter rum / amaro / fig leaf liqueur	
TWO-SIP NEGRONI	9
cognac / vermouth mix / bitter	

DIGESTIF

Amaretto Antica Distilleria Quaglia, Italy	8
Vecchio Amaro del Capo, Italy	8.5
Amaro Averna, Italy	8.5
Chartreuse Green / Yellow, France	13

WHISKEY & COGNAC

Nikka Coffey Grain, Japan	15
Fielden Rye Whisky, England	15
The Arran Amarone Cask Finish, Scotland	15
Arbeg Single Malt Scotch Whisky, England	16
Camus Cognac VSOP, France	15

COFFEE & TEA

Espresso / Americano	3.5
English Breakfast / Earl Grey / Mint	3.5

Please notify staff in case of any allergies or dietary requirements

A discretionary 13.5% service charge will be added to your bill. This is shared amongst all our staff