

DESSERTS

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| Chocolate fondant, salted caramel ice cream <i>20-Year-Old Tawny Port, Barros, Douro Valley, Portugal 11.00</i> | 9.00 |
| Pineapple carpaccio, passion fruit, coconut sorbet <i>Vin de Constance, Klein Constantia, Constantia, South Africa 2013 15.50</i> | 7.50 |
| Red berry crumble, vanilla ice cream <i>Tokaji Aszú 6 Puttonyos, Patricius, Hungary, 2006 16.00</i> | 8.00 |
| Selection of homemade ice creams and sorbets <i>Pedro Ximenez Triana, Bodegas Hidalgo, Jerez, Spain, NV 6.50</i> | 7.00 |
| Monkey Shoulder cranachan cheesecake, mulled berries <i>Vin Santo DOC Farnito, Carpineto, Tuscany, Italy 16.50</i> | 9.00 |
| Sticky toffee pudding, banana caramel, clotted cream <i>Monbazillac Jour de Fruit, Domaine l'Ancienne Cure, France 2013 6.50</i> | 9.00 |
| The Harlem Hard Shake <i>Bacardi 8 rum, Jägermeister, salted caramel, vanilla ice cream and milk</i> | 12.00 |
| Bread Street Kitchen Espresso Martini <i>Bacardi Oakheart rum, coffee liqueur, salted caramel and coffee</i> | 12.00 |
| Dalmore whisky flight with British cheese pairings (3 x 25ml serving) <i>Dalmore 15, Dalmore 18 and Dalmore cigar malt individually paired with British cheeses</i> | 27.00 |

CHEESE

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| Seasonal British cheeses – served with crackers, quince <i>10-Year-Old Tawny Barros, Porto, Portugal 8.50</i> <i>20-Year-Old Tawny Port, Barros, Douro Valley, Portugal 11.00</i> | 12.00 |
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Ask your server for our cocktail list for more choice of cocktails and digestives.
Sweet wines are served in 100ml measures.

If you have a food allergy, intolerance or sensitivity, please speak to your server
about ingredients in our dishes before you order your meal.

A discretionary 12.5% service charge will be added to the final bill and all prices are inclusive of VAT.