

# S C O N T A I N E R S

## DRINK

### ESPRESSO MARTINI 13

Grey Goose vodka,  
Kahlua, Espresso

### TWISTED GOOSE 13

Grey Goose Vodka, Apricot Brandy,  
Ginger, Egg White, Lemon

## DESSERT



## WINE PAIRING

### MOLTEN LAVA CAKE 9

Black Tea Ice Cream (gf, nf)

### CHÂTEAU SUDUIRAUT 29

1er Cru Supérieur  
Sauternes, France 1989

### CARAMELISED BANANAS 9

Caramel Fudge Ice Cream (nf)

### FONDO ANTICO BACCADORO PASSITO 9

Sicily, Italy NV

### RHUBARB RICE PUDDING 9

Oat Milk, Caramelised Almonds (gf)

### ROYAL TOKAJI 'BLUE LABEL' 14

5 Puttonyos, Hungary 2013

### BABA AU GIN 9

Citrus Salad,  
Vanilla Chantilly Cream (nf)

### CHÂTEAU PIERRE-BISE 12

'La Soucherie' Coteaux du Layon  
France 2007

### BLOOD ORANGE CHEESECAKE 15

(To Share)  
Cranberries & Blood Orange (nf)

### BLANDY'S MALMSEY 13

15 Year Old  
Madeira, Portugal NV

### GINGER SPONGE CAKE 9

Toffee Sauce, Coconut Ice Cream (vg)

### LAURENT-PERRIER CUVÉE ROSÉ 19

Champagne, France NV

### SELECTION OF BRITISH CHEESES 14

Crackers, Quince Jelly

### QUINTA DO CASTRO 15

Colheita Portugal 1997

## FRUIT SALAD 9

Bergamot Syrup, Lemon Sorbet (v, vg, gf, nf)

*If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.*

*A full list of all allergens contained in each dish is available upon request.*

*All prices are in GBP and are inclusive of VAT at the current prevailing rate.*

*Please note that a discretionary service charge of 12.5% will be added to your bill.*