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**DESSERTS**

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**Ice creams & sorbets 3 scoops 5 *v, pb***

**Salted caramel truffles 5 *v***

**Crème brûlée 7 *v***

**Tiramisu 8 *v***

**Sticky toffee pudding 7 *v***

**Cheesecake, blackberries 7 *v***

**Bramley apple crumble, vanilla ice cream 7 *v***

**Profiteroles, coffee ice cream, chocolate sauce 8 *v***

**Fromage du jour 9 *v***

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*v – vegetarian, pb – plant based (vegan). Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. There is a discretionary 12.5% service charge added to your bill. All of the above prices are inclusive of VAT.*

## DESSERT WINE

		<i>Glass</i>	<i>Bottle</i>
Moscato 'Dindarello', Maculan, Veneto 14	37.5cl	<b>6.5</b>	<b>29</b>
Sauternes, La Fleur d'Or 11	37.5cl	<b>7</b>	<b>35</b>

## SHERRY / PORT

Manzanilla, La Guita	<b>10</b>
Oloroso Solera 1842	<b>12</b>
Pedro Ximénez El Candado	<b>10</b>
Warres Otima Tawny	<b>12</b>
Graham's LBV	<b>12</b>

## AMARO

Averna	<b>6</b>
Montenegro	<b>7</b>
Mondino	<b>7.5</b>
Nardini	<b>8.5</b>
Nonino	<b>8.5</b>

## GRAPPA

Nardini Bianca 40	<b>9</b>
Nardini Bianca 50	<b>10</b>
Nardini Reserva 40	<b>11</b>
Tignanello	<b>14</b>

## COGNAC

Remy Martin VSOP	<b>8.5</b>
Remy Martin XO	<b>24</b>

## CALVADOS

Roger Groult Reserve 3yo	<b>8.5</b>
Roger Groult Reserve 12yo	<b>14</b>

## ARMAGANAC

Baron De Sigognac VSOP	<b>8.5</b>
Baron De Sigognac 10yo	<b>10.5</b>

## LIQUEURS

Baileys	<b>7</b>	Nardini Rabarbaro	<b>7</b>	Galliano	<b>7.5</b>
Branca Menta	<b>7</b>	Amaretto Disaronno	<b>7.5</b>	Drambuie	<b>8</b>
Cynar	<b>7</b>	Cointreau	<b>7.5</b>	Grand Marnier	<b>8</b>
Fernet Branca	<b>7</b>	Crème de Menthe	<b>7.5</b>	Sipsmith Sloe	<b>11</b>

## TEA & COFFEE

Earl grey | Peppermint | Fresh mint | Chamomile flower

Rooibos | Jasmin green | Sencha *All at 3.25*

Espresso | Macchiato | Cappuccino | Latte *All at 3.25*

Hot chocolate | Mocha | Tumeric latte | Matcha latte *All at 3.50*