

The
SURPRISE

Puddings

- STICKY TOFFEE PUDDING, *salted caramel ice cream* (V) £9.5
BELGIAN CHOCOLATE PARFAIT, *praline crumble, vanilla ice cream* (V) £9.5
AFFOGATO, *vanilla ice cream, espresso* (V) £8
MORELLO CHERRY CHEESECAKE, *honeycomb ice cream* (V) £9.5
A SELECTION OF ICE CREAMS AND SORBETS (V) (Av. Vg) £3 per scoop
ENGLISH CHEESEBOARD, *Oglesfield, Northern Blue, Ashlynn, fig chutney, oat crisp* (Av. V) (Av. Gf) £14

*A selection from Harris Vintners
(please ask the team for a full list)*

(30 ML)

- LOUIS ROQUE, *LA VIELLE PRUNE* £10.5
LOUIS ROQUE, *LA VIELLE NOIX* £9.5
PAUL GIRAUD, *NAPOLEON* £14.5
HORS D'AGE, *MEDAILLE D'ARGENT PARIS 2014* £13.5
POIRE WILLIAMS, *EAU-DE-VIE* £9.5

A small selection of our most popular pudding wines, ports and digestifs (please ask for our drinks list for the full range)

Pudding Wines (75ml)

- SAUTERNES, *Romer du Hatoy, France 2016* £10.5
ROYAL TOKAJI, *Late Harvest, Hungary 2017* £12
PASSITO SAGRANTINO DI MONTEFALCO, *Italy 2017* £14

Port (75ml)

- GRAHAM'S 10 years old £14

Digestif (25ml)

Grappa

- GRAPPA DI BASSANO £8
GRAPPA DI AMARONE £9.5

V: Vegetarian Vg: Vegan Gf: Gluten free

Av. Gf / Vg: Available Gluten free / Vegan please ask your server

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.

A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.