

*The*  
**SURPRISE**

**Puddings**

STICKY TOFFEE PUDDING, salted caramel ice cream (V) £9.5

VALRHONA CHOCOLATE MOUSSE, orange shortbread (Gf) (V) £9.5

AFFOGATO, vanilla ice cream, espresso (Gf) (V) £8

*(Add: IDLE ASSEMBLY £6.00, ALVEAR SOLERA PEDRO XIMENEZ £6.00, DISARONNO AMARETTO £5.50, BAILEY'S £5.50)*

ORANGE & ALMOND CAKE, chocolate sorbet, yoghurt sauce (Gf) (V) £9.5

A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg) £3 per scoop

ENGLISH CHEESEBOARD, Pitchfork cheddar, Cashel blue, Trufflyn, quince jelly, Artisan crackers, grapes (V)  
(Av. Gf) £14

ESPRESSO MARTINI, vodka, Kahlua, fresh ground coffee £11.5

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/bottle)

SAUTERNES, Chateau Suduiraut, France 2015 £10/48

ROYAL TOKAJI, Late Harvest, Hungary 2017 £11/55

ALVEAR SOLERA PEDRO XIMENEZ, 1927 £12/65

RIESLING ICEWINE, Stratus, Canada 2017 £16/105

SAUTERNES, Chateau d'Yquem, France 1997 £290

**Port** (75ml)

GRAHAM'S 10 years old £15

**Digestif** (25ml)

**Grappa**

GRAPPA DI BASSANO £8

GRAPPA DI AMARONE £11

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.