

*The*  
**SURPRISE**

## Puddings

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

FOREST BERRY ETON MESS, meringue, berry coulis (V) (Gf) £9.5

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

(Add: DISARONNO AMARETTO £5, BAILEY'S £5.5, ALVEAR SOLERA PEDRO XIMENEZ £6, IDLE ASSEMBLY RUM £6)

DARK CHOCOLATE & RASPBERRY TART, Chantilly cream, Raspberries (V) £9.5

A SELECTION OF DORSET GELATO 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 £13.5

SGROPPINO, Sicilian lemon sorbet, vodka, champagne, mint £12.5

**A selection from Harris Vintners**

(please ask the team for a full list)

(50 ML)

LOUIS ROQUE, LA VIELLE NOIX £13

LOUIS ROQUE, LA VIELLE PRUNE £13

HORS D'AGE CALVADOS, MEDAILLE D'ARGENT PARIS 2014 £18

PAUL GIRAUD COGNAC, NAPOLEON £25

## Pudding Wines (75ml/bottle)

ROYAL TOKAJI, Late Harvest, Hungary 2018 £13/55

SAUTERNES, Chateau Suduiraut, France 2022 £13/55

ALVEAR SOLERA PEDRO XIMENEZ, 1927 £14/65

RIESLING ICEWINE, Stratus, Canada 2020 £22/105

SAUTERNES, Chateau d'Yquem, France 1997 £290

**Port (100ml)**

GRAHAM'S 10 years old £15

**Digestif (50ml)**

**Grappa**

CAPOVILLA BASSANO £16

CAPOVILLA PESCHE SATURNO £36

V: Vegetarian Vg: Vegan Gf: Gluten free

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

All our spirits are available in 25ml measures.

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.