

The SURPRISE

Puddings

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

ENGLISH PLUM & BRAMLEY APPLE CRUMBLE, Cornish clotted cream (V) £9.5

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

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

DARK CHOCOLATE BONÈT, 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

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 £29/105
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.