

The
SURPRISE

Puddings

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

SICILLIAN LEMON POSSET, strawberry coulis, shortbread crumb (V) (Gf) £10

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 MOUSSE, Maldon Sea salt, olive oil (V) £10

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

Post Pudding Cocktails

ESPRESSO MARTINI, Vodka, Coffee Liqueur, Coffee, Sugar, Chocolate Bitters £13.5

SGROPPINO, Sicilian lemon sorbet, Coates & Seely English sparkling wine, Sapling vodka, raspberry £14

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 (100ml/bottle)

SAUTERNES, Chateau Suduiraut, France 2022 £17/55

PEDRO XIMENEZ, Hildago Prestigio, Triana £19/85

KIKELET LATE HARVEST TOKAJI, Hungary £14/70

RIESLING ICEWINE, Stratus, Canada 2020 £29/105

SAUTERNES, Chateau d'Yquem, France 1997 £290

Port (25ml/ 50ml)

VALLARDO 10 years old £5/£10

VALLARDO 20 years old £10/£20

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.