

DESSERTS

Dark Chocolate Snowball 8 **VE GF**

dark chocolate shell filled with chocolate mousse,
served with spiced orange coulis & chocolate sauce
try this with a glass of Banyuls Rimage, Clos des Paulilles 4

Sticky Toffee Pudding 7.5 **VE N**

with salted caramel ice-cream
try this with a glass of Pedro Ximenex Emilio Hidalgo 6

Tiramisu 7 **VE N**

flavoured with coffee liqueur & mocha cream
try this with a glass of Dow's Fine Tawny Port 4.5

Mango Cheesecake 7.5 **VE GF N**

with passionfruit coulis
try this with a glass of Pedro Ximenex Emilio Hidalgo 6

Plum & Pecan Crumble 6.5 **VE GF N**

roasted plums, pecan, star anise, served with brandy crème anglaise
try this with a glass of Pedro Ximenex Emilio Hidalgo 6

Peanut Butter Brownie 6.5 **VE N**

with vanilla ice-cream & chocolate sauce
try this with Dow's Fine Tawny Port 4.5

Ice Cream & Sorbets 6 (two scoops) **VE N**

Dessert Trio 15 **VE N**

mango cheesecake, plum & pecan crumble, peanut butter brownie

VE VEGAN | GF GLUTEN FREE | N CONTAINS NUTS

Some of our dishes can be made without nuts or gluten, please ask your server before ordering. Allergen information is available upon request, please inform your server before ordering. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. Our recipes can't be altered without prior arrangement and notice. A discretionary service charge of 12.5% will be added to your bill. Service charge is divided across the entire restaurant team.

AFTER DINNER DRINKS

COCKTAILS

Espresso Martini 10

vodka, coffee liqueur, espresso

Old Fashioned 11

bourbon, angostura bitters, sugar

Negroni 9

gin, campari, vermouth rosso

English '75 11

Sipsmith London Dry Gin, prosecco, lemon

Peach Bellini 8

peach purée, prosecco

Le Boss Margarita 11

jalapeño infused tequila, Cointreau, lime, agave

Elderflower & Lemon Collins 11

Sipsmith Lemon Drizzle, St Germain, lemon

Summer Cup 10

Sipsmith London Cup, Fever Tree Lemonade

BRANDY

Janneau Grand Armagnac 40% 6

Cognac Courvoisier V.S 40% 6

DIGESTIFS

Amaretto Disaronno 28% 4

Baileys Almande 13% 4

Kahlua 20% 4

Cointreau 40% 4

Fangelico 20% 4.5

WHISKEY

Four Roses 40% 4.25

Jamesons Irish Blend 40% 4.25

Jack Daniels 40% 4.25

Talisker 10 years 45.8% 6

Laphroaig 10 years 40% 6

The Dalmore 12 years 43% 6.5

DESSERT WINE (50ml / Bottle)

Pedro Ximenex Emilio Hidalgo 15% 6 / 55

Banyuls Rimage, Clos des Paulilles 16% 4 / 33

Moscatel Dorado Cesar Florida 17.5% 3.5 / 22

Dow's Fine Tawny Port 19% 4.5

TEA & COFFEE

De-caf, oat, soya & almond milk available

Espresso single 2.2 double 2.5

Macchiato single 2.2 double 2.5

Americano 2.5

Flat white / latte / cappuccino 3

Mocha / hot chocolate 3.5

Matcha latte 4.5

Tea 3

Fresh mint tea / everyday brew /

darjeeling earl grey / green tea /

peppermint / lemon & ginger / camomile

ALL OUR STRAWS ARE BIO-DEGRADABLE

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