



P U D D I N G S

Tiramichoux Bun, Valrhona Chocolate (v)	10
<i>Alvear Pedro Ximenez Solera 100ml</i>	8.25
Strawberry Knickerbocker Glory (v)	10
<i>Grand Jauga Sauternes 100ml</i>	9.25
Treacle Tart, Clotted Cream (v)	10
<i>Lafage Maury Grenat 100ml</i>	5.95
Cheese from Harvey & Brockless, London (v)	5 Each
<i>Royal Tokaji Blue 100ml</i>	15.95

Nearly Full?

Honey Madeleines (v)	4
<i>Lovingly Baked to Order</i>	
The 'After Eight' Ice Cream (v)	7
Affogato (v)	7
<i>Alvear Pedro Ximenez Solera 100ml</i>	8.25
<i>Food for thought: £1 from every sale of this dish will be donated to The Burnt Chef Project</i>	



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams' welfare and spread the message far and wide.

An optional service charge of 12.5% will be added to your bill. Allergens? Please ask your server

(v) Vegetarian (ve) Vegan (veo) Vegan option available



DRINKS

Digestif Cocktails

Black Cow Espresso Martini
Black Cow Vodka, Maple Syrup, Espresso

Whisky Sour
Johnny Walker Black Label, Lemon Juice, Bitters

Negroni
Tanqueray Gin, Campari, Martini Rosso

Manhattan
Bulleit Bourbon, Martini Rosso, Orange Bitters

Whiskies We Love

Cotswolds Single Malt
Dalwhinnie 15 Year Old
Oban 14 Year Old
Balvenie 12 Year Old
Hibiki Harmony
Macallan Sherry Oak

Brandies We Love

Père Magloire Calvados
Janneau Armagnac
Hennessy VS
Remy Martin 1738
Koya 6 Year Old
Martell XO

Hot Drinks

illy
Espresso
Double Espresso
Americano
Flat White
Cappuccino
Hot Chocolate
Latte
Add Chai or Matcha

Canton Tea
English Breakfast
Rooibos
Earl Grey
Green
Mint
Chamomile
Ginger and Lemongrass
Berry and Hibiscus