



## P U D D I N G S

Tiramichoux Bun, Valrhona Chocolate (v)	10
<i>Alvear Pedro Ximenez Solera 100ml</i>	8.25
Sticky Date Pudding, Pecans, Ice Cream (v)	10
<i>Lafage Maury Grenat 100ml</i>	5.95
Prosecco Poached Pear, Parfait, Hazelnut (ve)	10
<i>Coates &amp; Seely Britagne Brut Reserve 125ml</i>	11.95
British Artisan Cheese (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

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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

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

## Brandies We Love

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

## Hot Drinks

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**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