



P U D D I N G S

Brownie Baked Alaska - Coffee Ice Cream, Raspberry (v)	13
<i>Tiramisu Espresso Martini</i>	
Roasted Plums, Stem Ginger Cream, Buckwheat (ve)	12
<i>Garnet Moray Granat</i>	
Tiramachoux Bun, Warm Chocolate Sauce (v)	12
<i>Nyetimber Sparkling Cuvee</i>	
British Artisan Cheese	6 Each
<i>Dow's Tawny Port</i>	

Nearly Full?

Honey Madeleines (v)	4.5
<i>Baked to Order</i>	
Two Scoops of Granny Gothards Ice Creams and Sorbets (v) (veo)	6.5
The 'After Eight' Ice Cream, White Chocolate Shavings, Wafer and Mint Sprinkles (v)	7
Affogato (v)	7
<i>Alvear Pedro Ximenez Solera 100ml</i>	
<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.

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

Scan QR code for allergen and nutritional information.

A discretionary service charge of 12.5% will be added to your bill and split between today's team.





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

Tea

English Breakfast

Rooibos

Earl Grey

Green

Mint

Chamomile

Ginger and Lemongrass

Berry and Hibiscus