

Pudding

Eton Mess	7.95
Allergens: milk and (ask your waiter for toping)	
Sticky toffee pudding & vanilla ice cream	8.95
Allergens: gluten, eggs, milk, traces peanut, traces nuts	
Bread & butter pudding & creme Anglaise	8.95
Allergens: gluten, eggs, traces peanut, traces nut, milk	
Salted caramel sundae	9.95
Allergens: gluten, traces peanut, traces nuts, milk, eggs	
Crumble	8.95
Allergens: milk, eggs & gluten (ask your waiter for toping)	
Chocolate & Amaretto mousse	9.95
Allergens: eggs, milk, nuts	
Creme brulee	9.95
Allergens: eggs, milk	
Neals Yard cheese, biscuits, quince jelly	10.95
Allergens: gluten, traces peanut, traces nuts in biscuits	
 <u>Affogatos</u>	
Espresso	5.95
Espresso & Frangelico	8.50
Apple sorbet & Calvados	8.50
Lemon, G&T sorbet & Little Bird gin	9.50
 <u>Ice creams & sorbets (3 scoops)</u>	
IC: vanilla, chocolate, strawberry, salted caramel, caramel pecan, pistachio, coconut white and black, toffee apple, cinnamon custard, clotted cream & cherry, gin&tonic cream	
Allergens: eggs, milk, traces nuts, traces peanuts	
SB: lemon, raspberry, mango, gin&tonic, blackcurrant, apple	
Allergens: traces of :eggs, milk, nuts, peanuts	

Coffees & After Dinner Drinks

Single espresso	2.95
All other coffees	3.50
Teas	3.50
Liquor coffees	
<i>Amaretto, Baileys, Cointreau, Kahlua, Tia Maria</i>	9.95
<i>Courvoisier, Frangelico, Jamesons</i>	
 <u>Sherries</u> 75ml	
Dry, Medium Dry and Sweet	5.95
 <u>Ports</u> 75ml	
Dows LBV 2011	7.95
Dows single Quinta da Bonfirm 2004	14.95
 <u>Digestives</u> 50ml	
Berneroy Fine Calvados	8.95
Clos Martin 1986 Folle Blanch Bas Armagnac	10.50
Cognac Trijol VSOP Grande Champagne	11.95
Armagnac Baron de Sigognac 10 ans d'age Bas	12.50
Cognac Leyrat XO Vielle Reserve single estate	25.95
 <u>Whiskies</u> 50ml	
Jack Daniels	7.95
Jameson, Jim Beam	8.95
Johnny Walker Black, Knob Creek	9.95
Glenfiddich	11.95
Laphroaig	13.50

A 12.5% discretionary service charge will be added to the bill.

Please speak to a member of staff for our allergen menu.