

DESSERT



TORREJAS 12

maple caramel apples, cinnamon ice cream

RISTRETTO NEGRONI 15.5

Bombay Sapphire gin / Campari / Martini Rubino vermouth / 24hr coffee slow drip

BAKEWELL TART 13

cashew, homemade damson jam, Yorkshire tea ice cream

2020 Oremus Tokaji TemposVega Sicilia, Late Harvest, Hungary 17

DARK CHOCOLATE HAZELNUT BAR 14

chocolate soil, salted caramel ice cream

2019 Corte Giara, Recioto della Valpolicella, Veneto, Italy 22

VANILLA BAKED CHEESECAKE 13

homemade winter fruit compote, apricot sauce

NV Offley, 10-Year-Old Tawny Port, Douro, Portugal 12

LEMON MERINGUE WAFFLE 12

lemon curd, Italian meringue, lemon sorbet, dill

PALOMA 15.50

El Rayo tequila / watermelon / agave / lime / grapefruit / soda

THE FULL ELVIS' 17

PBJ, caramelised banana, Chantilly cream, all the trimmings

WAFFLE ON THE ROCKS 16

waffle flavoured Portobello vodka / st germain / Drambuie scotch / lime / maple syrup

STICKY TOFFEE WAFFLE 13

butterscotch caramel sauce, clotted cream

PORRIDGE PUNCH 18

Porridge oat - infused Woodford Reserve bourbon / Pedro Ximinez sherry / pistachio orgeat

BRITISH CHEESE PLATE 12

membrillo, crackers

2016 Chateau Delmond, Sauternes, Bordeaux, France 15.5

SELECTION OF ICE CREAM AND SORBET 7.5

3 scoops of your choice

vanilla, cinnamon, yorkshire tea, salted caramel, raspberry, lemon, green apple, blackberry

Culinary Director Daniel Barbosa

Executive Chef Maxwell Terheggen



Gluten free



Vegetarian



Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.



DESSERT WINES

All wine are served by 100ml

SWEET

2018 DOBOGO, 'MYLITTA' TOKAJ NOBLE LATE HARVEST, TOKAJI, HUNGARY 15

2016 CHATEAU DELMOND, SAUTERNES, BORDEAUX, FRANCE 15.5

2020 G.D VAJRA, MOSCATO D'ASTI, PIEDMONT, ITALY 10.5

2017 CORTE GIARA, RECIOTO DELLA VALPOLICELLA, VENETO, ITALY 22

FORTIFIED

2015 SANDEMAN, UNFILTERED LATE BOTTLED VINTAGE PORT, DOURO, PORTUGAL 10.5

NV OFFLEY, 10-YEAR-OLD TAWNY PORT, DOURO, PORTUGAL 12

EAU-DE-VIE & APERITIF

KAMM & SONS, U.K. 9.5

MARTINI GRAN LUSSO, ITALY 9.5

KIRSCH, U.S. 14.5

MARTINI RISERVA SPECIALE RUBINO, ITALY 9.5

MARTINI ROSSO, ITALY 9.5

MARTINI RISERVA SPECIALE AMBRATO, ITALY 9.5

MARTINI BIANCO, ITALY 9.5

MARTINI DRY, ITALY 9.5

NOILLY PRAT AMBRE, FRANCE 10

AFTER DINNER

ANCHO REYES, MEXICO 15

DISARONNO AMARETTO, ITALY 9.5

ANCHO REYES VERDE, MEXICO 15

DRAMBUIE, SCOTLAND 11

AVERNA (AMARO), ITALY 9.5

FERNET BRANCA, ITALY 10

BAILEYS, IRELAND 9.5

GALLIANO L'AUTENTICO, ITALY 11

CHAMBORD, FRANCE 9.5

LUXARDO LIMONCELLO, ITALY 9.5

CHARTREUSE GREEN, FRANCE 12.5

NV OFFLEY, 10 YEAR-OLD TAWNY PORT, DOURO,
PORTUGAL 12