



DESSERT

WARM BANOFFEE 'PIE' 10

salted caramel, banana & hazelnut
Pina-Kale-ADA 14

Bacardi Carta Blanco rum, clarified pineapple, toasted coconut, kale

TORREJAS 14

(serves two)

maple caramel apples, cinnamon ice cream
Red Pepper Spritz 14

*Blanched red pepper skin, Russian Standard Platinum vodka, Noilly Prat dry vermouth,
red pepper cordial, topped with prosecco*

CHOCOLATE FONDANT 10

peanut butter ganache, vanilla ice cream, praline crunch
Espresso Martini 14

Grey Goose vodka, coffee liqueur, espresso

CARROT CAKE 9

orange blossom, cream cheese frosting ice cream
Fennel Fizz 14

Bombay Sapphire gin, fennel juice, dill cordial, citrus, carbonated

CHERRY BAKEWELL 9

smoked cherries, toasted almonds, marshmallow fluff
Beetroot & Cacao Royale 14

Beetroot & cacao liqueur topped with bubbles

BRITISH & EUROPEAN CHEESE PLATE 12

selection of pasteurised & unpasteurised cheese, seasonal fruit, homemade oat biscuits
2013 Warre's, Quinta da Cavadinha, Vintage Port, Douro, Portugal 14.5

SELECTION OF ICE CREAM AND SORBET 7.5

3 scoops of your choice
ask your server for today's selection

HOMEMADE BISCUITS 5

a selection of classic biscuits reworked with a Duck & Waffle twist

BLACK CHOCOLATE AFTERNOON TEA PAIRING 4.5

created to complement our Homemade Biscuits,
this blended bespoke tea is made from cocoa, coconut & black tea



DESSERT WINES

All wine are served by 100ml

SWEET

- 2013 ROYAL TOKAJI, ASZU BLUE LABEL, 5 PUTTONYOS, TOKAJI, HUNGARY 15
1998 CHATEAU COUTET, SAUTERNES, BORDEAUX, FRANCE 15.5
2017 VIETTI, CASCINETTA, MOSCATO D'ASTI, PIEDMONT, ITALY 10.5
2011 FATTORIA DEI BARBI, VIN SANTO DEL CHIANTI CLASSICO, TUSCANY, ITALY 12.5
2017 PAUL CLUVER, RIESLING, NOBLE LATE HARVEST, ELGIN, SOUTH AFRICA 12

FORTIFIED

- 2004 WARRE'S, QUINTA DA CAVADINHA, VINTAGE PORT, DOURO, PORTUGAL 14.5
NV QUINTA DO VALLADO 10 YEAR OLD TAWNY PORT, DOURO, PORTUGAL 14
2003 WARRE'S, LATE BOTTLED VINTAGE PORT, DOURO, PORTUGAL 10.5
2016 JEAN MARC LAFAGE, MUSCAT DE RIVESALTES, LANGUEDOC ROUSSILLON 9.5

EAU-DE-VIE & APERITIF

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|-------------------------------------|-------------------------------|
| ADNAMS SPIRIT OF BROADSIDE, U.K. 12 | MARTINI BIANCO, ITALY 9.5 |
| FRAMBOISE SAUVAGE, FRANCE 14.5 | MARTINI GRAN LUSSO, ITALY 9.5 |
| KAMM & SONS, U.K. 9.5 | MARTINI DRY, ITALY 9.5 |
| KIRSCH, U.S. 14.5 | NOILLY PRAT AMBRE, FRANCE 10 |
| MARTINI ROSSO, ITALY 9.5 | PHILLIP'S PINK CLOVE, U.K 9.5 |

AFTER DINNER

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| AVERNA (AMARO), ITALY 9.5 | DRAMBUIE, SCOTLAND 11 |
| BAILEYS, IRELAND 9.5 | FERNET BRANCA, ITALY 10 |
| CHAMBORD, FRANCE 9.5 | GALLIANO L'AUTENTICO, ITALY 11 |
| CHARTREUSE GREEN, FRANCE 12.5 | LUXARDO LIMONCELLO, ITALY 9.5 |
| DISARONNO AMARETTO, ITALY 9.5 | QUINTA DO VALLADO 10YO, PORTUGAL 14 |

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.

all prices 20% VAT

a discretionary 12.5% service charge will be added to the bill