



DESSERT

LEMON MERINGUE 10

white chocolate and polenta, lemon curd
Clementine & Dark Chocolate Martinez 14

Bombay Sapphire gin, Punt e Mes, Maraschino liqueur, distilled clementine & dark chocolate.

TORREJAS 14

(serves two)

maple caramel apples, cinnamon ice cream
Fig & Chestnut Manhattan 14

Woodford Reserve bourbon, Punt e Mes, fig wine & charred chestnut.

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
White Chocolate Milk Punch 14

Grey Goose L'Orange & La Vanille vodkas, Noilly Prat dry vermouth, distilled white chocolate.

CEREAL MILK CUSTARD 9

raisin loaf & quince jam
Date Royale 14

Hendricks gin, date liqueur, Prosecco.

BRITISH & EUROPEAN CHEESE PLATE 12

selection of pasteurised & unpasteurised cheese, seasonal fruit, raisin and walnut croutes
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
2013 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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|---------------------------|---|
| 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

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| 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 | 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 13.5% service charge will be added to the bill