



POSTRES

POSTRES

- dulce de leche fondant • vanilla ice cream (15 minutes) £10
 - chocolate gâteau • milk ice cream £12
 - mango • coconut • lime • mint £10
 - cashew cheesecake • pear • hazelnut £12
 - rhubarb & blood orange tart • fromage frais £10
 - bitter chocolate mousse • dulce de leche £8
 - ice creams & sorbets (two scoops) £4
 - manchego cheese • quince £12
 - + fresh fruits £10

PETIT FOURS

- dark chocolate hazelnut • sicilian orange peel • macaroons £6

PUDDING WINES BY THE GLASS

Late Harvest Sauvignon Blanc, Morandé, Chile 2015 £9

LBV Unfiltered, Quinta do Noval, Portugal 2011 £9

Cream Sherry, Solera 1847, Gonzales Byass, Jerez, Spain NV £12

Pedro Ximenez V.O.R.S 30 years-old, Noe, Gonzales Byass, Jerez, Spain NV £15

Tokaji aszú 5 puttonyos, Disznókó, Hungary 2007 £18

20yo Tawny, Quinta do Noval, Douro, Portugal NV £20

ICONIC PUDDING WINES BY THE GLASS

Vintage Port, Grahams, Douro, Portugal 1985 (50ml) £20

Vin Santo del Chianti Classico, Fontodi, Tuscany, Italy 2005 (50ml) £25

Château d'Yquem, Premier Cru Supérieur, Sauternes, France 1998 (50ml) £50

DIGESTIVOS

Copper Martini

(martini)

Espresso • Dulce de Leche • Absolut Elyx £14

Irish Coffee

(irish coffee glass)

Espresso • Sugar • Cream • Jameson £14

COGNAC

Martell VSOP £12

Martell XO £35

Rémy Martin XO £45

Hennessy Paradis £150

Louis XIII £280

ARMAGNAC

Château Laubade VSOP £14

Artiguelongue 1985 £35

Artiguelongue 1974 £45

CALVADOS

Dupont VSOP £15

GRAPPA

Capovilla - Grappa di Barolo £20

Capovilla - Grappa di Brunello di Montalcino £22

Jacopo Poli - Grappa di Sassicaia 4yo £35

A 15% discretionary service charge will be added to your bill.
Please inform your waiter if you have any food allergies.