



## POSTRES

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- dulce de leche fondant • vanilla ice cream (15 minutes) £10
- chocolate gateau • dulce de leche £9
- lemon • meringue • sablé £7
- berry pudding • mascarpone ice cream £10
- lemon polenta cake • crème fraîche £7
- ice creams & sorbets (two scoops) £4
- sicilian blood orange sorbet £4
- manchego cheese • quince £13
- ✦ fresh fruits £8

## PETIT FOURS

- alfajores • dark chocolate hazelnut • sicilian orange peel £5
- pistachio and fig cantucci £4

✦ Lactose, sugar and gluten free.

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

Please inform your waiter if you have any food allergies.

## **PUDDING WINES BY THE GLASS**

Late Harvest Sauvignon Blanc, Morandé, Chile 2015 £9

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

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

Tokaji aszú 5 puttonyos, Disznókő, Hungary 2007 £16

Vouvray, Clos du Bourg, Moelleux, Domaine Huet, Loire, France 2002 £20

## **ICONIC PUDDING WINES BY THE GLASS**

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

Château d'Yquem, Premier Cru Supérieur, Sauternes, France 1996 (50ml) £50

## **PORT BY THE GLASS**

LBV Unfiltered, Quinta do Noval, Portugal 2011 £9

Colheita Tawny, Quinta do Noval, Portugal 2003 £18

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

## **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