



PUDDINGS

Reese with a spoon	6.5
chocolate, peanut & caramel tart, banana cream, salted peanut brittle	
Sticky toffee pudding	6.5
a Lake District classic with clotted cream	
Rhubarb brioche pudding	6.5
Yorkshire rhubarb curd, vanilla ice cream	
Blood orange posset (ve)	6.5
lemon polenta shortbread	
Passionfruit cheesecake	6.5

Ice cream / sorbet scoop	2.5
---------------------------------	-----

Urban cheese board	9
three cheeses all made in UK cities, supplied by The Cheese Merchant, Muswell Hill Dorset Blue tomato chutney & rye crackers	

AFTER DINNER COCKTAILS

Mont Blanc Coffee 8.5

Grand Marnier, Galliano, coffee, cream, nutmeg

Black Manhattan 9

bourbon, amaro, Angostura bitters

Aztec's Gold 8

House rum blend, Velvet Falernum, oloroso, chocolate bitters

After Eight Martini 8

vodka, Kahlua, homemade chocolate and mint syrup, espresso

An optional 12.5% service charge will be added to your bill, all of which goes to staff. We cannot guarantee the absence of nuts and other allergens. Please advise a member of staff if you have any particular dietary requirements. Cheese may be unpasteurised, please ask your waiter for details.

NIGHT CAPS



WHISKY	35ml	BRANDY	35ml
Glendronach 12 Year	5.5	Maxime Trijol VSOP	6
rich and fruity single malt, aged in two different types of sherry casks. Highlands, 43%		Grande Champagne cognac from five generations of distillers. France, 40%	
Nikka from the Barrel	8	Baron de Sigognac 20 Year	9
cask strength award winning blended malt. Yoichi & Miyagikyo distilleries. Japan, 51.4%		award winning, classic bas armagnac with big plum and tobacco flavours. France, 40%	
Compass Box Hedonism	8.5	Domaine Boingnères	9
blended grain, aged in first-fill casks for a soft, vanilla-driven dram. Scotland, 43%		'Cépages Nobles' - bas armagnac from the three classic grapes by Martine Lafitte. France, 48%	
Clerk of the Works 11 Year	10	Ragnaud-Sabourin No. 35	12
single malt from the Ledaig distillery from a single cask, bottled especially for us. Isle of Mull, 48.9%		top XO cognac from a tiny estate in the heart of the Grande Champagne. France, 43%	
Ardbeg Corryvreckan	10	Martell Cordon Bleu	14.5
cult smoky single malt from our favourite Islay distillery. Islay, 57.1%		Borderies-based XO cognac with nutty, spicy and floral notes. France, 40%	
SWEET	70ml	DIGESTIFS	35ml
Domaine Berthoumieu	5	Pocello	5.5
'Cuvée Symphonie' - tropical and honeyed sweet wine from the South-West. France - 2014		limoncello made from Amalfi lemons by some good friends of ours! Hereford, 29%	
Quinta do Vallado 10 Year Tawny	5.5	Tosolini Grappa di Moscato	5.5
candied nutty flavours and dried fruit aromas. Douro, Portugal - 2011		family produced grappa from Friuli. Elegant, light and fruit-filled. Italy, 40%	
Emilio Hidalgo, Pedro Ximenez	5.5	G. Miclo Poire Williams	6
sweet and unctuous sherry, tastes like liquid raisins and Christmas spice. Jerez, Spain - NV		(an) Eau de vie made with juicy pears from the Rhone valley, by a family-owned distillery in Alsace. France, 40%	