

Puddings

STICKY TOFFEE PUDDING, salted caramel ice cream (V) £9.5

STRAWBERRY ETON MESS, English strawberries, Cornish whipped cream, meringue, strawberry coulis (V) £8

SICILIAN LEMON PUDDING, lemon curd, almond croquant, vanilla ice cream, toasted meringue (V) (Gf) £9

WALMER TIRAMISU (V) £9.5

AFFOGATO, vanilla ice cream, espresso (Gf) (V) £8 (add Havana 3 Yr £10, or Alvear Pedro Ximénez £12.5)

A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg) £3 per scoop

ENGLISH CHEESEBOARD, Pitchfork cheddar, Cashel blue, Chevre, grapes, artisan crackers (Av. V) (Av. Gf) £14

ESPRESSO MARTINI, vodka, Kahlua, fresh ground coffee £12.5 SGROPPINO, Sicilian lemon sorbet, vodka, Champagne, mint £12.5

A selection from Harris Vintners (please ask the team for a full list)

(35 ML)

LOUIS ROQUE, LA VIELLE PRUNE £11
LOUIS ROQUE, LA VIELLE NOIX £10
PAUL GIRAUD, NAPOLEON £14.5
HORS D'AGE, MEDAILLE D'ARGENT PARIS 2014 £15

A small selection of our most popular pudding wines, ports and digestifs (please ask for our drinks list for the full range)

Pudding Wines (75ml)

SAUTERNES, Castelnau de Suduiraut, France 2015 £12
PASSITO SAGRANTINO DI MONTEFALCO, Italy 2017 £18.5

Port (100ml)
TAWNY 10Yr QUINTA do VALLADO £10
TAWNY 20Yr QUINTA do VALLADO £15

Digestif (25ml)
Grappa

JACOPO POLI PO' MORBIDA GRAPPA £6

CAPOVILLA TABACCO £12

V: Vegetarian Vg: Vegan Gf: Gluten free Av. Gf / Vg: Available Gluten free / Vegan please ask your server