

## PUDDINGS

Forced Rhubarb & Bramley crumble and custard	£7.00
Orange, polenta cake, crème fraiche and orange marmalade	£7.00
Sticky toffee pudding, clotted cream and butter scotch sauce	£7.00
Pear & chocolate tart tatin and vanilla ice cream	£7.00
British cheese board	
spiced Williams pear chutney, grapes and water biscuits	£11.00
Selection of ice creams and sorbets	
	1 scoop £2.50
	2 scoops £4.50
	3 scoops £6.50

### AFTER DINNER DRINKS

Belvedere Espresso Martini	£12.50
Negroni	£10.00
Moët & Chandon, Imperial, NV	£10.30

### SWEET AND FORTIFIED

	100ml	Bottle
Pedro Ximénez, Candado, Valdespino, Spain (375ml)	£5.75	£25.00
Dulce, Monastrell, D.O Yecla, 2013, Spain	£7.25	£34.00
Sandeman LBV, Portugal	£5.50	£29.00
Sauternes, Chateau Delmond, 2013, France (750ml)	£7.50	£49.00

### COGNAC AND ARMAGNAC

	25ml
Armagnac, Baron de Sigognac VSOP	£5.40
Calvados, Dupont VSOP	£5.40
Cognac, Hennessy XO	£14.40

### RUM

Diplomatico Exclusiva Rum	£13.80
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### TEQUILA

Patron Anejo	£14.80
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*We have a greater selection of spirits please ask your waiter.  
 Ask your server if you require a list of the allergens present in any dishes.  
 A discretionary 12.5% service charge will be added to your bill*