

PUDDINGS £12

date and apple pudding with butterscotch sauce

orange and almond cake with crème fraîche

bakewell tart with vanilla ice cream

buttermilk pudding with honey roast figs

whole pear poached in Port with honey ice cream

blackberry, apple, blueberry and plum autumn pudding

baked chocolate mousse with caramel, orange and raspberry

cheese £16

a selection of English cheese from Charles Martell: Stinking Bishop, Single Gloucester, Slack Ma Girdle

Welsh Rarebit with a glass of Ruby Port

PUDDING WINES (10cl glass)

Graham's Ruby Port, Douro, Portugal	£8
Graham's 10-year-old Tawny Port, Douro, Portugal	£10
Vieux Pineau des Charentes, Château de Montifaud, Cognac, France	£9
Pedro Ximenez Nectar, Bodegas Byass, Jerez, Spain	£9
Muscat 1769 Buitenverwachting, Constantia, South Africa	£9
Botrytis Semillon Peter Lehmann 2017, Barossa, Australia	£9
Château Dauphiné-Rondillon Cuvée d'Or 2008, Loupiac, Bordeaux, France	£12
'I Capitelli' Roberto Anselmi 2018, Veneto, Italy	£16
La Grange Tiphaine Montlouis-sur-Loire 'Buisson Viau' 2018, Loire Valley, France	£16
Gewürztraminer vendanges tardives 2015, Trimbach, Alsace, France	£16

DIGESTIFS

coffee - tea - infusions and petits fours £6

Coffee selection: All served as Espresso, Americano, Cappuccino, Latte

Brazil (*Arabica, sweet & smooth*), India (*blend, intense & spicy*), Peru (*Arabica, fruity & elegant*),

Decaffeinato (*Arabica, dense & powerfull*)

Tea selection:

English breakfast (*India, full & rich*), Earl Grey (*Sri Lanka, scented with bergamote*), Darjeeling 1st flush (*India, light & delicate*), Yunnan (*China, black tea, round & caramel notes*), Organic Dragon Well (*China, green tea, grassy & fresh*), Chamomile Flower (*Egypt, infusion, fresh & light*), Life Force (*infusion, blend of ginseng & ginger*), Mango Twist (*blend, fruity, fragrant & fresh*), Balance (*infusion, peppermint base with anis & fennel*), Fresh Mint

digestif cocktails £9.50

chocolate orange (*Grand Marnier, brandy, Dubonnet, orange bitter, chocolate*)

brandy Alexander (*cognac, crème de cacao, cream*)

espresso martini (*espresso, vodka, Kahlua*)

Digestifs

Cognac. Maxime Trijol VSOP	£9
Cognac. Delamain XO	£12
Armagnac. Castarede VSOP	£7
Armagnac. Mousquetaire du Roy XO	£10
Luxardo Maraschino	£8
Calvados VSOP Dupont	£8
Somerset Cider Brandy 5 years old	£8
Strega Liquor	£8
Chartreuse verte	£8
Kummel. Wolfschmitt	£8
Fernet Branca	£8
Gran Duque d'Alba	£8
Eau-de-vie Poire Williams. G.Miclo	£8
Eau-de-vie Framboise. G.Miclo	£8
Marc Gewürztraminer. H. Fuchs	£8
Grappa di Tignanello Antinori	£8

Whiskey

Famous Grouse	£5
Jack Daniel's	£5
Glenmorangie 10Y	£7
Nikka Japan	£7
Oban 14Y	£7
Penderyn	£7
Dalwhinnie 15y	£7
Highland Park 12y	£7
Macallan Gold	£7
Talisker 12Y	£7
Ardberg 10Y	£7
Laphroig 10Y	£7