

The SURPRISE

Puddings

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

VALRHONA CHOCOLATE MOUSSE, *fresh raspberries* (V) £9.5

AFFOGATO, *vanilla ice cream, espresso* (V) £8

LEMON POSSET, *lavender shortbread* (V) £9.5

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

ENGLISH CHEESEBOARD, *Pitchfork cheddar, Trufflyn, Beauvale Blue, spiced pear chutney, grapes, artisan crackers*

(Av. V) (Av. Gf) £14

ESPRESSO MARTINI, *vodka, Kahlua, fresh ground coffee* £11.5

SGROPPINO, *lemon sorbet, vodka, champagne, raspberry* £11

A selection from Harris Vintners

(please ask the team for a full list)

(30 ML)

LOUIS ROQUE, *LA VIELLE PRUNE* £10.5

LOUIS ROQUE, *LA VIELLE NOIX* £9.5

PAUL GIRAUD, *NAPOLEON* £14.5

HORS D'AGE, *MEDAILLE D'ARGENT PARIS 2014* £13.5

POIRE WILLIAMS, *EAU-DE-VIE* £9.5

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, *Romer du Hatoy, France 2016* £12

ROYAL TOKAJI, *Late Harvest, Hungary 2017* £12

PASSITO SAGRANTINO DI MONTEFALCO, *Italy 2017* £14

Port (75ml)

GRAHAM'S *10 years old* £15

Digestif (25ml)

Grappa

GRAPPA DI BASSANO £8

GRAPPA DI AMARONE £10

V: Vegetarian Vg: Vegan Gf: Gluten free

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

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.

A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.