## CHEESE

Pitchfork Cheddar or Shropshire Blue

Mustard Fruits & Crackers 14

## STICKIES

*2020 Unfiltered Late Bottle Vintage Port, Sandeman, Douro, Portugal 9 (100ml)*

*NV Tawny Port, Tawny Dee, Niepoort, Douro, Portugal 12 (100ml)*

*NV Tawny Port, 10-Year-Old, Sandeman, Douro, Portugal 16 (100ml)*

*Kingston Black, Somerset, England 16 (100ml)*

## FINE SPIRITS

*La Vieille Prune, Louis Roque, Gascony, France 21 (50ml)*

*Armagnac 3 Year Old, Château de Lacquy, Bas- Armagnac 16 (50ml)*

*3 Year Old Cider Brandy, Somerset, England 12 (50ml)*

*Amaro, Asterley Bros, London, England 13 (50ml)*

## COFFEE & TEA

*Espresso 3.5*

*Americano 4.5*

*Flat White 4.5*

*Cappuccino, Latte 5*

*Tea- English Breakfast, Earl Grey, Seasonal Herbal Selection all 4*

## PUDDING

Chocolate Torte, Burnt Butter Ice Cream 10

*NV 10 Year Old Tawny Port, Sandman, Douro, Portugal 16 (100ml)*

Vanilla Panna Cotta, Roasted Fruits, Biscotti 10

*Coates & Seely Brut Reserve, Hampshire, England 14 (125ml)*

Pistachio Frangipane Tart, Figs 10

*Tokaji, Noble Late Harvest 'Mylitta', Dobogö, Hungary 15.5 (100ml)*

Sticky Ginger Sponge, Poached Conference Pears, Toffee Sauce 10

*Château Petit Vedrines, Doisy Vedrines, Bordeaux, France 11 (100ml)*

Chestnut & Chocolate Baci di Dama 6

*La Vielle Noix, Louise Roque, Gascony, France 17 (50ml)*

Seasonal Sorbets & Ice Creams 3 *per scoop*

*RamTang Cello-Lemon, England 11 (50ml)*

CLICK FOR CALORIES

*All prices include VAT. An optional 12.5% service charge will be included on your bill. Allergens? Please tell your server.*