



Strawberry meringue £14

Crème brûlée £14

Tarte au citron £14

Mousse au chocolat £14

Soufflé au Grand Marnier (20 minutes) £16

Selection of ice creams & sorbets £14

Selection of French cheeses (3) £15

Madeleines £5

Digestifs 50ml

Irish Coffee £14

Baileys £9

Amaretto Disaronno £9

Limoncello £10

Cointreau £9

Frangelico £10

Green/Yellow Chartreuse £12

Chartreuse *Special Cuvée de Sommeliers* £24

Chartreuse *Liqueur du 9e Centenaire* £32

Patrón XO Café £14

Poire Williams, Miclo £12

Dupont VSOP Calvados £15

Armagnac, Baron de Sigognac £12

Courvoisier VS £10

Rémy Martin VSOP £14

Rémy Martin XO £28

Sweet & Fortified Wines

Muscats de Beaumes de Venise, Domaine de Beaumalric 2021 - £12 / £43 (100ml gls/375ml btl)

Sauternes, Château le Juge, Les Mingits 2019 - £14 / £47 (100ml gls/375ml btl)

Tedeschi Della Valpolicella 2019 - £27 / £106 (100ml gls/375ml btl)

Sauternes, Château Rieussec 1er Cru 2010 - £35 / £128 (100ml gls/375ml btl)

Monbazillac, Château Ramon 2019 - £13 / £88 (100ml gls/750ml btl)

Taylor's Vargellas Vintage Port 2013 - £14 / £92 (100ml gls/750ml btl)

Smith Woodhouse Vintage Port 2003 - £19 / £130 (100ml gls/750ml btl)

Quinta do Noval Vintage Port 2000 - £27 / £190 (100ml gls/750ml btl)

Grahams Vintage Port 1994 - £235 (750ml btl)

All prices include VAT - a discretionary 15% service charge will be added to your bill

If you have any dietary requirements or food allergies please let us know; please be aware that due to shared cooking & preparation areas, we can not guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments.

* Item containing nuts (v) vegetarian (vg) vegan

SLOW & SURE



WE ARE DOG FRIENDLY
04.25



Puddings