



Eton mess £14

Crème brûlée £14

Tarte au citron £14

Raspberry & almond tart * £14

Soufflé au chocolat (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, Mîclo £12

Dupont VSOP Calvados £15

Armagnac, Baron de Sigognac £14

Courvoisier VS £10

Rémy Martin VSOP £14

Rémy Martin XO £28

Sweet & Fortified Wines

Sauternes, Promesse de Rabaud-Promis 2018
£12 / £78 (100ml gls/750ml)

Muscat de Beaumes de Venise, Domaine de
Beaumarlic 2021 - £14 / £46 (100ml gls/375ml)

Sauternes, Château le Juge 2019 - £53 (375ml)

Tedeschi Della Valpolicella 2019 - £89 (375ml)

Sauternes, Château Rieussec 1er Cru 2010 -
£38 / £130 (100ml gls/375ml)

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

Nieport, Colheita 2004 - £69 (375ml)

Taylor's Vargellas Vintage Port 2013 -
£14 / £99 (100ml gls/750ml)

Smith Woodhouse Vintage Port 2003 £135 (750ml)

Quinta do Noval Vintage Port 2000 -
£27 / £200 (100ml gls/750ml)

Grahams Vintage Port 1994 - £250 (750ml)

Croft Vintage Port 1977 - £335 (750ml)

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
07.25



SOHO 1927

Puddings