



## POSTRES

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- dulce de leche fondant • vanilla ice cream (15 minutes) £10
  - chocolate gâteau £10
- mango parfait • passionfruit £10
  - crema catalana £8
  - raspberry mousse £6
- bitter chocolate mousse • dulce de leche £8
  - ice creams & sorbets (two scoops) £4
  - manchego cheese • quince £12
  - + fresh fruits £5

## PETIT FOURS

- vanilla frollini £4
- selection of pate de fruit £5
- macaron • dulce truffle • chocolate marzipan •
- dark chocolate hazelnut • sicilian orange peel £6

## **PUDDING WINES BY THE GLASS**

Late Harvest Sauvignon Blanc, Morandé, Chile 2015 £9

LBV Unfiltered, Quinta do Noval, Portugal 2011 £9

Cream Sherry, Solera 1847, Gonzales Byass, Jerez, Spain NV £12

Pedro Ximenez V.O.R.S 30 years-old, Noe, Gonzales Byass, Jerez, Spain NV £15

Tokaji aszú 5 puttonyos, Disznókó, Hungary 2007 £18

Vouvray, Clos du Bourg, Moelleux, Domaine Huet, Loire, France 2002 £20

20yo Tawny, Quinta do Noval, Douro, Portugal NV £20

## **ICONIC PUDDING WINES BY THE GLASS**

Vintage Port, Grahams, Douro, Portugal 1977 (50ml) £20

Vin Santo del Chianti Classico, Fontodi, Tuscany, Italy 2005 (50ml) £25

Les Jardins de Babylone, Benjamin Dagueneau, Jurançon, France 2012 (50ml) £30

Château d'Yquem, Premier Cru Supérieur, Sauternes, France 1996 (50ml) £50

## **DIGESTIVOS**

### **Copper Martini**

(martini)

Espresso • Dulce de Leche • Absolut Elyx £14

### **Irish Coffee**

(irish coffee glass)

Espresso • Sugar • Cream • Jameson £14

## **COGNAC**

Martell VSOP £12

Martell XO £35

Rémy Martin XO £45

Hennessy Paradis £150

Louis XIII £280

## **ARMAGNAC**

Château Laubade VSOP £14

Artiguelongue 1985 £35

Artiguelongue 1974 £45

## **CALVADOS**

Dupont VSOP £15

## **GRAPPA**

Capovilla - Grappa di Barolo £20

Capovilla - Grappa di Brunello di Montalcino £22

Jacopo Poli - Grappa di Sassicaia 4yo £35

A 12.5% discretionary service charge will be added to your bill.  
Please inform your waiter if you have any food allergies.