
PUDDINGS

STICKY TOFFEE PUDDING (V) + vanilla ice-cream	6
VALRHONA CHOCOLATE ORANGE MOUSSE (V/GF) + Cointreau, whipped cream	5.5
CHRISTMAS PUDDING (V) + brandy butter, redcurrants	6
ICE-CREAM OR SORBET (V/GF) please ask for today's selection	3 / 5.5 / 7.5
BRITISH CHEESE PLATE A selection of 3 cheeses ask your waiter for today's selection	14

If you have a food allergy or special dietary requirement, please ask a member of staff for advice.

Our kitchen uses nuts and we are unable to advise that any dish is nut-free.

Card and contactless payments only please as we are now cashless.
A discretionary service charge of 12.5 % will be added to your bill.
100% of the discretionary service charge goes to our staff - always has,

VG - Vegan V - Vegetarian GF - Gluten Free

DESSERT WINES100ml

CÔTEAUX DU LAYON, DOMAINE DES BAUMARD, LOIRE '18 <i>FRA</i>	8
CHÂTEAU LA FLEUR D'OR, SAUTERNES '17 <i>FRA</i>	9

PORT100ml

FERREIRA LATE BOTTLED VINTAGE '16 <i>PRT</i>	8
DONA ANTONIA, TWENTY YEAR OLD, TAWNY PORT <i>PRT</i>	12.5

SHERRY100ml

LA GITANA MANZANILLA, BODEGAS HIDALGO <i>SPN</i>	5
TRIANA, PEDRO XIMENEZ, BODEGAS HIDALGO <i>SPN</i>	9

AFTER DINNER COCKTAILSALL AT 11

ESPRESSO MARTINI

Absolute Vodka, Kalhua coffee liqueur, coffee and sugar syrup

BRANDY ALEXANDER

Martell VS, Crème de cacao and cream

IRISH COFFEE

Jameson, coffee, double cream and sugar syrup

GRASSHOPPER

Crème de menthe, Crème de cacao and double cream

LIMONCELLO TART

Limoncello, lemon juice, egg white and short bread

SPARKLING125ml 75cl

BELLA MODELA BRUT, PROSECCO SPUMANTE NV <i>ITA</i>	9	35
CA' DI ALTE, PROSECCO ROSÉ NV <i>ITA</i>	10.5	42
CRÉMANT DE SAVOIE, DOMAINE JEAN PERRIER & FILS <i>FRA</i>		50
RATHFINNY ESTATE CLASSIC CUVÉE BRUT, SUSSEX '17 <i>ENG</i>		58
RATHFINNY ESTATE BLANC DE NOIRS, SUSSEX '16 <i>ENG</i>		67