



DESSERT

● PUDDING

WARM BAKEWELL BRIOCHE (V)

Brioche Stuffed with Cherry
Compote, Vanilla Cream &
Almond Frangipane
..... 12

CROISSANT BREAD & BUTTER PUDDING

Rum and Raisin Ice Cream
..... 9

COATES & SEELY CUSTARD

Sparkling Wine Crème
Caramel, Poached Heritage
Plums
..... 9.5

OQS CHOCOLATE CAKE

Salted Chocolate Soil
& Coffee Chantilly Cream
..... 8

THE GREAT BRITISH CHEESE BOARD

Trio of British Cheeses
Crackers & Chutney
..... 16

WELSH RAREBIT (V)

Slow Roast Tomatoes,
Bloody Mary Jam &
Henderson's Relish
..... 12

TEA & ●

ESPRESSO

..... 2.8

FLAT WHITE

..... 3.6

CAPPUCCINO

..... 3.6

LATTE

..... 3.6

TEA

..... 3

LONG BLACK

..... 3

BROWNIE BITE

..... 1.6

COFFEE

● DIGESTIF

PEDRO XIMÉNEZ

..... 7

BAILEYS

..... 6

AMARO MONTENEGRO

..... 6

FRANGELICO

..... 6

WHISKY ●

HIBIKI HARMONY

..... 12

NIKKA WHISKY FROM THE BARREL

..... 10

LAPHROAIG 10 YEAR OLD

..... 9

LAGAVULIN 16 YEAR OLD

..... 12

ABERFELDY 12 YEAR OLD

..... 8

THE ENGLISH SINGLE MALT

..... 7

● DESSERT WINE & PORT

FULEKY TOKAJI PALLAS LATE HARVEST

Tokaj, Hungary, 2013

125ml 13 / Bottle 44

CÁLEM 10 YEAR OLD TAWNY PORT

Portugal, Douro

125ml 12

We are proud to work with some wonderful British suppliers including Small Beer, Sapling Drinks, Estate Dairy, Two Drifters, Good and Proper Tea and Climpson & Sons. We cannot guarantee the absence of allergens. Please inform a member of the team of any allergies. Allergen menu available. V= vegetarian, VF = vegan friendly. A discretionary service charge of 13.5% will be added to your bill, all of which is shared between the team.

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