



DESSERTS

Panna cotta, macerated strawberries 8.5

Chocolate mousse, boozy prunes 9.5

Olive oil and almond cake, peach, yoghurt 8.5

British Cheeseboard, tomato compote 17

Tomato & chilli chutney

SWEET WINES

Ontañon, Moscatel, La Rioja, 75ml 9.5

ripe stone fruits and lightly tropical notes. Perfect with chocolate desserts

Cream, Solera India, Lustau 75ml 9.5

vibrant notes of maple syrup, brown sugar, raisin and chocolate

Tawny Port, Krohn, Douro, 75ml 8

prunes and figs set off by an attractive woody and spicy character.

Monbazillac, Les Pins de Tirecul La Gravière 75ml 9

a tropican laid back feel with notes of pineapple and bright acidity

RED WINE

Marqués de Vargas, Reserva, Rioja, Tempranillo

2019 14.5

Vinos Del Vientos, Zaragoza, Spain, TGarnacha

2021 11.5

Château Grand Pré, Beaujolais, Gamay - chilled

2018 11.5

DESSERT COCKTAILS

Almendra Cremosa 14

Amaretto Disaronno, coffee liqueur, cream

Orange Espresso Martini 14.5

Vodka, coffee liqueur, tripple sec, espresso

Carlos Alexander 14.5

Courvoisier VSOP, dark and white crème de cacao, cream and nutmeg

Limón Margarita 14.5

tequila blanco, Limoncello, lemon juice

Banana Old Fashioned 14

Bourbon, crème de banane, sugar syrup, Angostura

Alicante Sour 15

Whisky, lemon juice, egg white, Monastrell

BRANDY ° COGNAC

50ml

Courvoisier VSOP 40% grapes, mint, coffee

17

Cardenal Mendoza 40% raisins, coffee

20.5

Valdespino, Gran Reserva 42.5% plums, vanilla

21

Carlos I, Imperial XO 40% tobacco, oak

15

WHISKEY

50ml

Woodford Reserve bourbon 43,2%

16

Balvenie 12yo double wood 40%

19.5

Monkey Shoulder scotch 40%

11.5

Angel's Envy port barrel bourbon 43.3%

20

Please inform your waiter if you have any allergies or special dietary requirements.
A discretionary service charge of 13.5% will be added to your bill. VAT at standard rate