



DESSERTS

Fried glazed bread | 8.5

Red wine-soaked sourdough with whipped cream & PX

Chocolate mousse | 9.5

with hazelnuts

Flan | 5.5

classic caramelized set custard

Burnt cheesecake (for two) | 14

with blueberries compote

SWEET WINES

Ontañon, Moscatel, La Rioja, 75ml | 9.5

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

Tawny Port, Krohn, Douro, 75ml | 8

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

Pedro Ximénez 1827, Osborne, Jerez, 50ml | 8

raisins, figs and dates with nuances of coffee and elegant oak.

Monbazillac, Les Pins de Tirecul La Gravière 75ml | 9

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

CHEESE AND RED WINE

British cheese board with tomato compote with bread sticks | 17.5

Selected by Muswell Hill Cheesemongers

Marqués de Vargas, Reserva, Rioja, Tempranillo (125ml) 2019 | 13.5

Espera, Lisbon, Portugal, Touriga Nacional (125ml) 2022 | 13.5

Château Grand Pré, Beaujolais, Gamay - chilled (125ml) 2018 | 11

DESSERT COCKTAILS

Almendra Cremosa | 13.5

Amaretto, coffee liqueur, cream

Orange Espresso Martini | 13.5

Vodka, coffee liqueur, tripple sec, espresso

Carlos Alexander | 13.5

Brandy, dark and white crème de cacao, cream and nutmeg

Limón Margarita | 13.5

tequila blanco, Limoncello, lemon juice

Banana Old Fashioned | 13

Bourbon, crème de banane, sugar syrup, Angostura

Alicante Sour | 14

Whisky, lemon juice, egg white, Monastrell

BRANDY

50ml

Carlos I PX 40% vanilla, coffee

13

Cardenal Mendoza 40% raisins, coffee

19.5

Valdespino, Gran Reserva 42.5% plums, vanilla

20

Carlos I, Imperial XO 40% tobacco, oak

14

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