



## DESSERTS

### Chocolate mousse | 9.5

Caramelised Hazelnuts

### Flan | 6

Classic set custard

### Rice pudding | 8.5

Blueberry compote

### British cheeseboard, tomato compote | 17

Tomato & chilli chutney

## RED WINE

**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

## 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

## DESSERT COCKTAILS

### Almendra Cremosa | 14

Amaretto, coffee liqueur, cream

### Orange Espresso Martini | 14.5

Vodka, coffee liqueur, tripple sec, espresso

### Carlos Alexander | 14.5

Brandy, 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

50ml

**Carlos I PX** 40% vanilla, coffee

14

**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