



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

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 tropical laid back feel with notes of pineapple and bright acidity

RED WINE

Marqués de Vargas, Reserva, Rioja, Tempranillo (125ml) 2019 | 14.5

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

Château Grand Pré, Beaujolais, Gamay - chilled (125ml) 2018 | 11.5

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

Carlos I PX 40% vanilla, coffee 50ml 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

Woodford Reserve bourbon 43.2% 50ml 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