DESSERT

CHOCOLATE MOUSSE lime caramel, chocolate ice cream (V) (GF) 13
Icewine "Vidal" Gold, Inniskillin, Niagara, Canada 34
The Velvet Hour *DOM Bénédictine / Belvedere Dirty Brew / cognac / speculoos liqueur / espresso* 18

BAKED ALASKA pistachio sponge, vanilla ice cream, torched meringue (V) 12
Port Tawny 30 YO "Dona Antonia" Ferreira, Douro Valley, Portugal 37
Smooth Operator *Bulleit Rye / Cocchi Americano / fig liqueur / maraschino cherry syrup / chocolate bitters* 18

PECAN & CHOCOLATE DÉLICE coffee ice cream (VG) 15
Sparkling Ice Cuvée Rosé (Off Dry), Peller Estate, Niagara, Canada 16
Winter Diablo *El Rayo Reposado tequila / Angostura Bitters / crème de cassis / spiced honey / lime / ginger beer* 18

STICKY TOFFEE WAFFLE butterscotch caramel sauce, clotted cream (VG) 14
Madeira 10 Year Old "Verdelho" (Medium Dry), Henriques & Henriques, Portugal 16
Waffle On The Rocks *waffle-flavoured Belvedere Pure vodka / St. Germain / Drambuie / lime cordial / maple syrup* 18

PASSIONFRUIT & MANGO CHOUX BUN Chantilly cream, mango sorbet (VG) 13
Moscato d'Asti (Sparkling), Prunotto, Piedmont, Italy 12
Breakfast Fizz *Grey Goose L'Orange / pink grapefruit / citrus and a burnt toast infusion* 16

APPLE & ORANGE MINCE PIE TART custard, Calvados ice cream (VG) 12
Pink Port "Croft", Douro Valley, Portugal 10
Pop Culture *Bombay Sapphire gin / vanilla / cranberry / lemon / grenadine / Champagne* 17

'THE FULL ELVIS' PBJ, caramelised banana, Chantilly cream, all the trimmings (VG) 21
Sauternes, Château Delmond, Bordeaux, France 22.5
Last Orders *Pedro Ximénez / Belvedere Pure vodka / maple syrup / Angostura bitters / orange bitters* 17

BRITISH CHEESE PLATE membrillo, crackers (VG) 13
Port Late Bottle Vintage "Unfiltered", Fonseca, Douro Valley, Portugal 12
Leaf It To Me *Cocchi di Torino / Cointreau / Bombay Sapphire gin / lemon / spiced maple syrup* 17

SELECTION OF ICE CREAM AND SORBET 3 scoops of your choice (VG) 9
vanilla, chocolate, rum and raisin, cinnamon, lemon, strawberry, blood orange, mango
Sparkling Ice Cuvée Rosé (Off Dry), Peller Estate, Niagara, Canada 16
Winter Diablo *El Rayo Reposado tequila / Angostura Bitters / crème de cassis / spiced honey / lime / ginger beer* 18

Head Pastry Chef Daniel Jackson

(GF) Gluten Free (VG) Vegetarian (V) Can be made Vegan
Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.