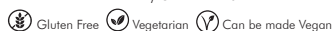


DESSERT



CHOCOLATE MOUSSE lime caramel, chocolate ice cream (V) (S)	13
<i>Icewine "Vidal" Gold, Inniskillin, Niagara, Canada</i>	34
The Night Shift Bacardi Carta Negra / Cointreau / fresh espresso / agave / saffron	18
CHOCOLATE CAKE dark chocolate, chocolate sponge, chocolate mousse, chocolate mirror glaze, cacao nibs	12
<i>Port Tawny 30 YO "Dona Antonia" Ferreira, Douro Valley, Portugal</i>	37
Cherry On Top cherry-infused Woodford Reserve / Amaro Averna / Disaronno / Angostura bitters / maple / lemonade	18
LEMON MERINGUE WAFFLE lemon curd, torched Italian meringue (V)	14
<i>Sparkling Ice Cuvée Rosé (Off Dry), Peller Estate, Niagara, Canada</i>	16
Peach Royale Bombay Sapphire gin / peach liqueur / soda / Earl Grey / lemon bitters / Champagne	18
STICKY TOFFEE WAFFLE butterscotch caramel sauce, clotted cream (V)	14
<i>Madeira 10 Year Old "Verdelho" (Medium Dry), Henriques & Henriques, Portugal</i>	16
Waffle On The Rocks waffle-flavoured Belvedere Pure vodka / St. Germain / Drambuie / lime cordial / maple syrup	18
TORREJAS maple caramel apples, cinnamon ice cream (V)	14.5
<i>Moscato d'Asti (Sparkling), Prunotto, Piedmont, Italy</i>	12
Breakfast Fizz Grey Goose L'Orange / pink grapefruit / citrus and a burnt toast infusion	16
BISCOFF CHEESECAKE Lotus Biscoff crumb, shaved white chocolate (V)	14.5
<i>Pink Port "Croft", Douro Valley, Portugal</i>	10
Tropic Of Conversation passionfruit / pineapple / Cointreau / Champagne	17
'THE FULL ELVIS' PBJ, caramelised banana, Chantilly cream, all the trimmings (V)	21
<i>Sauternes, Château Delmond, Bordeaux, France</i>	22.5
Afterglow Desi Daru mango vodka / Amaro Nonino Quintessentia / Campari / Italicus Rosolio di Bergamotto / orange bitters	18
BRITISH CHEESE PLATE membrillo, crackers (V)	13
<i>Port Late Bottle Vintage "Unfiltered", Fonseca, Douro Valley, Portugal</i>	12
Duck's The Word Bombay Sapphire gin / Cocchi Americano Aperitivo / agave Luxardo Maraschino Originale / Sicilian lemon tonic	17
SELECTION OF ICE CREAM AND SORBET 3 scoops of your choice (V)	9
vanilla, chocolate, rum and raisin, cinnamon, lemon, strawberry, blood orange, mango	
<i>Sparkling Ice Cuvée Rosé (Off Dry), Peller Estate, Niagara, Canada</i>	16
Peach Royale Bombay Sapphire gin / peach liqueur / soda / Earl Grey / lemon bitters / Champagne	18

Head Pastry Chef Daniel Jackson



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.