

# puddings

## Rum Baba 12

Spiced Chantilly, Pineapple Compote, Plantation Stiggins' 1824 Pineapple Rum  
*Muscat de Rivesaltes - Domaine Levy 2018, 75ml -£8.0*

## Four Chocolates Fondant 12.5

Vanilla Ice Cream, Praline Chocolate Ganache, Hazelnut Crumble  
*(Vegan Option Available)*

*Maury Grenat VDN, Mas Mudigliza 2018, 75ml - £9.0*

## Baked Vanilla Cheesecake 12

Frozen Mango Jelly, Exotic Fruits Coulis, Coconut & Malibu Sorbet  
*Tokaji Aszu 5 Puttonyos - Dorgo Vineyard - Disznoko 2013, 75ml - £17.0*

## Langan's Mess 12

Raspberry Mess, Vanilla Ice Cream, Dark Chocolate Sauce  
*Sauternes Cuvée Céline- Clos Le Comte 2015, 75ml - £9.0*

## Crème Brûlée 11.5

Mascarpone Crème Brûlée With a House Blend of Tahitian, Madagascan & Mexican Vanilla  
*Muscat de Rivesaltes - Domaine Levy 2018, 75ml -£8.0*

## Fruit Platter 16

Daily Market Selection of Fruits & Berries  
*Champagne - Telmont Brut Rosé, NV 125ml - £21*

## Ice Cream & Sorbet

*3.8 per scoop*

**Bourbon Vanilla, Bolivian Dark Chocolate, Vietnamese Coffee,  
Strawberries & Cream**

**Greek Yogurt, Tropical Tutti Frutti, Coconut Malibu, Raspberry & Yuzu**

## Cheese

**Mature British & French Cheeses, Homemade Chutney and Pickles 16.5**

*Ramos Pinto 10 Years Old Tawny, 75ml - £8.0*

*Sandeman 20 Years Old Tawny, 75ml - £12.50*

## Liquid Puddings

**Espresso Martini 16**

**Marzipan Colada 18**

*Pampero Blanco, Fig Leaf  
Liqueur, Marzipan Horchata,  
Pineapple & Lime*

**Brandy Alexander 16**

**Liqueur Coffee 16**

**Greek Sidecar 16**  
*Courvoisier V.S.O.P,  
Greek Mountain Tea Cordial &  
Lemon*

*Please ask our team to see the full drinks menu*