Puddings

Crème Brûlée 12.5 Mascarpone Crème Brûlée With a House Blend of Vanillas - Tahiti, Bali & Costa Rica Muscat de Rivesaltes - Domaine Levy 2018, 75ml -£8.0

> Four Chocolates Fondant 12.5 Hazelnut Chocolate Custard, Vanilla Ice Cream, Milk Foam Maury Grenat VDN, Mas Mudigliza 2018, 75ml - £9.0

Baked Cherry & Vanilla Cheesecake 12.5 Passionfruit & Champagne 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 Chateau Lafon 2019, 75ml - £9.0

Strawberries & Cream 12 Herefordshire Strawberries, Soft Vanilla Chantilly Champagne - Veuve-Cliquot Brut Rosé, NV 125ml - £27

Fruit Harvest Platter 16 Daily Market Selection of Fruits & Berries Champagne - Veuve-Cliquot Brut Rosé, NV 125ml - £27

Ice Crease & Sorbet -

3.8 per scoop

Madagascan Vanilla, Bolivian Dark Chocolate, Vietnamese Coffee, Strawberry Milkshake

Bramble & Violet, Tropical Tutti Frutti, Coconut Malibu, Raspberry & Yuzu

Cheese

Mature British & French Cheeses, Pear & Saffron Chutney and Cucumber Relish 16.5 Quinta de Ervamoira 10 Years Old Tawny, 75ml - £8 Sandeman 20 Years Old Tawny, 75ml - £12.50

Liquid Puddings -

Staibano Limoncello 9.50

Nardini Aqua di Cedro 10

Ojo de Dios Mezcal odd Café 12

Smoke On The Water 16 Johnnie Walker Black Label, Tonka Syrup and Chocolate bitters Smoked With Oak Espresso Martini 16

Brandy Alexander 16

Liqueur Coffee 16

Please ask our team to see the full drinks menu

FOR ANY ALLERGIES, PLEASE ENSURE TO ADVISE YOUR WAITER BEFORE ORDERING. A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL. THIS IS DIVIDED AMONG STAFF. ALL PRICES ARE IN POUNDS STERLING & INCLUDE VAT. A 22 COVER CHARGE WILL BE ADDED TO YOUR BILL