

CHEESE

SELECT MINIMUM 50G

ALL CHEESES SERVED WITH APPLE & PEAR COMPOTE,
QUINCE PASTE, WHEAT CRACKERS & HOUSE MADE FRUIT TOAST

MANCHEGO 25G	9
SEMI-HARD TEXTURE, A UNIQUE GENTLE COMPLEXITY & A SWEET NUTTY AFTERTASTE.	
REGION: LA MANCHA, SPAIN – SHEEP'S MILK	
CASHEL BLUE 25G	9
FIRM YET MOIST, WITH A HINT OF TARRAGON & WHITE WINE.	
REGION: TIPPERARY, IRELAND – COW'S MILK	
BRISQUE D’AFFINOIS 25G	9
ELEGANT SILKY TEXTURE DISTINGUISHES IT FROM OTHER TRADITIONAL WHITE RIND TYPES, MILD, SWEET MILK FLAVOUR.	
REGION: RHONES-ALPES, FRANCE – COW'S MILK	

PORT SIDE

NIEPOORT	
RUBY PORT	11
QUINTA DO NOVAL	
TAWNY	12
NIEPOORT	
LATE BOTTLED VINTAGE '14	16 / 80 (375ML)

SWEETS

VANILLA & RASPBERRY MILLE FEUILLE

PUFF PASTRY, CRÈME PATISSIERE & RASPBERRY	17
GREAT WITH A GLASS OF XANADU CANE CUT VIOGNIER	12

DARK CHOCOLATE MOUSSE

PASSIONFRUIT CURD, RICE CRISPY HAZELNUT & CHOCOLATE SHARD	17
GREAT WITH A GLASS OF CARDINAL CISNEROS PEDRO XIMENEZ	16

DOUGHNUTS

CITRUS CURD FILLING, BERRY MARMALADE & VANILLA ICE CREAM.....	18
GREAT WITH A GLASS OF DE BEAUREPAIRE BOTRYTIS SEMILLON	12

STRAWBERRY, ORANGE & CREAM

MERINGUE, ORANGE SPONGE, STRAWBERRY SORBET & MASCARPONE CREAM.....	17
GREAT WITH A GLASS OF AMARO MONTENEGRO WITH A SLICE OF ORANGE.....	10

PETIT FOUR

MACARONS	9
CASHEW & SESAME CHOCOLATE SHARD	9
AFTER DINNER MINT	9

A STRONG FINISH

ESPRESSO MARTINI.....	18	CARDINAL CISNEROS PEDRO XIMENEZ.....	16
BREAKING THE RULES	25	APPLEWOOD DISTILLERY	
A&B MANHATTAN.....	22	LIMONCELLO	11
AMARO MONTENEGRO	10	STARWARD NOVA WINE CASK	13
XANADU CANE CUT VIOGNIER.....	12	NIKKA COFFEY MALT	21
DE BEAUREPAIRE BOTRYTIS SEMILLON... ..	12	REDBREAST 15YR	30

I WANT A LITTLE



SUGAR IN MY BOWL