SUCRE

Dulce de leche fondant, mascarpone ice cream, hazelnuts [V] / 14

2017 Vin Santo del Chianti Rufina Selvapiana / 14

Burnt cheesecake, kumquat v / 16

2018 Tokaji Aszú 6 Puttonyos Dobogó, Hungary / 16

Chocolate raspberry ganache, brownie, raspberry sorbet vg / *16*

2022 Niagara Cabernet Franc Icewine Inniskillin, Canada / 24

Madeleines v / 1.5 [each]

IRISH COFFEE / 16

20-YEAR OLD TAWNY PORT SANDEMAN / 17

Served from a 4.5lt Rehoboam bottle

CHARTREUSE GREEN LIQUOER / 12

Served from a 3lt Jeroboam bottle

1993 Sauternes Château d'Yquem, France / 49

Please let us know if you have any particular allergies or dietary requirements.
All dessert wines are served in a 75ml measure.
A discretionary service charge of 13.5% Will be added to your bill.
All prices in GBP & inclusive of 20% vat.

SUCRE

DIGESTIF

Zacapa XO Centenario / 35

Macallan 15yo / 35

Eagle Rare 10yo / 45

A.E. Dor VSOP / 16

Clos Martin / 20

Del Maguey Chichicapa / 26

Casamigos Añejo / 24

COFFEE & TEA

Espresso / 4

Americano, Machiatto / 4.5

Cappuccino, Flat White, Latte / 5

Earl Grey, English Breakfast

Chamomile, Cherry Leaf Green Tea, Peppermint / 5

Darjeeling, Fresh Mint / 6

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