

# PUDDINGS

7 each

Lemon Tart, Pimm's Sorbet  
*Rodriguez La-Cave Manzanilla Barbiana Glass 5*

Strawberry Mille Feuille  
*Nyetimber Rosé, NV 16*

Peach Creme Caramel  
*Royal Tokaji Late Harvest, Hungary, Glass 6.60*

Chocolate Cake, Poached Cherries  
*Quinta do Vallado, LBV 2013 Glass 9.50*

Selection of Ice Creams and Sorbets  
*Chateau du Levant Sauternes, Bordeaux, France, Glass 9*

## BRITISH CHEESE BOARD

*1 Cheese 4.50*

*3 Cheeses 12.50*

*All 5 Cheeses 20*

Shropshire Blue

Oxford Isis

Paxtons Cave Aged Cheddar

Baron Bigod

Fosseway Fleece

# AFTER DINNER DRINKS

## PUDDING WINES

	GLS
Royal Tokaji Late Harvest, Hungary	6.6
Fondo Antico Baccadoro Passito IGT, Sicily, Italy	6.6
Chateau du Levant Sauternes, Bordeaux, France	9
Domaine Cauhape Jurancon Doux, France	9.2

## DIGESTIVES

Cognac, Remy Martin V.S.O.P	40%	9.25
Cognac, Remy Martin XO	40%	25
Armagnac, Baron de Sigonanc	40%	8
Calvados Fine, Henry de Querville	40%	8
Cointreau Noir	40%	9.95
Johnney Walker Black 12yr	40%	8
Johnney Walker Blue Label	40%	22.5
Nikka From the Barrel	51%	10
Talisker 10yr	46%	9.5
Laguvlin 16yr	43%	13.5
Dalwhinnie 15yr	43%	9.75
Ron Zacapa 23yr	45%	12
Ron Zacapa XO	40%	20

## AFTER DINNER COCKTAILS

Hospital Espresso Martini	9.5
Old Fashioned, Bulleit	9.75
Any Port in a Storm	12.5