

# PUDDINGS

7 each

Chocolate, Banana, Peanut

*Vietti Cascinetta Moscato d'Asti, Italy Glass 7.50*

Treacle Tart

*Royal Tokaji Late Harvest, Hungary, Glass 6.60*

Poached Yorkshire Rhubarb, Custard Parfait,  
Meringue Cirspis

*Rodriguez La-Cave Manzanilla Barbiana Glass 5*

Orange and Polenta Cake

*Armagnac, Baron de Sigonanc Glass 8*

Selection of Home Made Ice Creams and Sorbets

*Chateau du Levant Sauternes, Bordeaux, France, Glass 9*

# AFTER DINNER DRINKS

## PUDDING WINES

	GLS
Royal Tokaji Late Harvest, Hungary	6.6
Fondo Antico Baccadoro Passito IGT, Sicily, Italy	6.6
Vietti Casinetta, Moscato d'Asti, Italy	7.5
Chateau du Levant Sauternes, Bordeaux, France	9
Domaine Cauhape Jurancon Doux, France	9.2

## DIGESTIVES

Martell Cordon Bleu	40%	20
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
Smokey Sour	11