

Desserts 9.5

Pavlova, chantilly, blackberry, pistachio *gf*

Baked passion fruit cheesecake

Dark chocolate mousse, sour cherries, almond *pb*

British Artisanal Cheese Board 15 For One / 28 For Two

Lincolnshire Poacher, Tunworth Soft, Cropwell Bishop Stilton, Chutney, Crispbreads

Cocktails

Whistlepig Manhattan, 14 Whistlepig Piggyback 6y Rye. Served Perfect. Sweet Or Dry 14

Whiskey Old Fashioned. 14 Buffalo Trace Bourbon, Angostura Bitters, Demerara Sugar Syrup 14

Clover Club, 14 Renais Gin, Lemon. Raspberry Syrup. Egg White, Fresh Raspberries 14

No-alc cocktail

Picanto Feragaia Free Spirit. Pineapple Juice, Agave, Lime, Chillies 10

Sin-Gria Wednesday Domaine <0%, Orange Juice, Lemonade, Spiced Berry Syrup

Feragaia, Free Spirit. Scotland 0.0% 11.4

Spirits

Cognac Hennessy Xo 25.9

Calvados Morin. Hors D'age 15ans 18.7

Château De Lacquy 7yo Vsop Bas Armagnac 18.2

Whisky Port Charlotte 10yr 17.4

Whisky Balvenie Portwood 21yr 30.8

Whiskey Hibiki Harmony 21.3

Bourbon Four Rose's Small Batch 14

Bourbon Woodford Reserve Rye 17.4

Tequila Gran Patrón Piedra 38.6

Tequila Don Julio 1942 31.8

Rum Appleton 21yr 25.9

Rum Ron Zacapa Centenario Xo 22.5

Rum J. Bally Cuvée Art Deco 22nd

Edition Rhum Agricol 22

Hot drinks

Tea 3.8

English Breakfast, Earl Grey, Peppermint Leaves

Chamomile Flowers Or Green Tea

Coffee

Espresso Single 38 / Double 4.9

Macchiato Single 3.8/ Double 4.9

Americano 4.9

Cappuccino 4.9

Latte 4.9

Flat White 4.9

Mocha 4.9

Hot Chocolate 4.9

v vegetarian | pb plant based | gf gluten free

All prices include VAT. A discretionary 12.5% charge will be applied to your final bill. Please let our team know if you have any allergies, and for full allergen information please ask for the manager. 8 St. Martin's Pl, London WC2N 4JH.