



Celebrating 10 years 2013 to 2023

DESSERTS

Tiramisu Pavlova, *Coffee Ice Cream, Kahlua* 9.5

Banoffee Pie, *Banana, White Chocolate, Peanuts* 9.5

Alaska Cone, *Vanilla Ice Cream, Raspberry, Meringue* 8.5

Chocolate Marquis, *Pistachio Ice Cream* 10

Pineapple, *Rum, Chilli, Coconut Panacotta* 9

Cheeseboard, *Livarot, Montgomery Cheddar, Bleu d'Auvergne, IOW Soft, Dried Figs, Grapes, Celery, Crackers* 15

JUDE'S ICE CREAM & SORBET

Ice Cream *Vanilla | Strawberry | Chocolate | Mint Chocolate Chip | Salted Caramel | Pistachio | Coffee | Coconut*

Sorbet *Raspberry | Lemon | Blood Orange*

One Scoop 4 | Two Scoops 6

DIGESTIFS

Tiramisu Martini Stambocco Tiramisu, *Baileys, Kaluha, Espresso, Savoiardi, Chocolate*, 13

Benito de Soto, *Burla Negra Salt Rum, Maraschino Amaro, Maraschino Syrup*, 14

Irish Old Fashioned, *Shankys Whip, Aperol, Slane*, 13

Buffalo Manhattan, *Buffalo Trace Bourbon, Nordesia Roxo, Maraschino Juice*, 12

Lions de Sudiraut, *Sauternes, France, 2015* 39 (Half Bottle)

Megyer, *Tokaji Aszu 5 Puttonyos, Hungary, 2016* 47 (One Third Bottle)

Château Climens, *Barsac, France, 2009*, 101 (Half Bottle)

Château d'Yequem, *Sauternes, France, 2003*, 378 (Half Bottle)

Fontanel, *Rivesaltes Ambré, France, 2011*, 8/35

Grahams, *Late Bottled Vintage Port, Portugal, 2014*, 9/41 (Half Bottle)

Warre's, *Vintage Port, Portugal, 2000*, 90



Scan for Allergens &
Plant Based Menu

VAT inclusive. A discretionary 12.5% service charge will be added to your bill.
Some dishes may contain bones, shells, nuts and other allergens. Please advise us of any allergies and your waiter will let you know of a dishes ingredients.