

ENGLISH'S PUDDING & SAVOURY MENU

DESSERTS

Olive oil cake, lemon curd, frozen yoghurt, Marcona almonds V	£9.00
Sticky toffee pudding, butterscotch sauce, vanilla ice-cream V	£9.00
Brownie crumble, red & white wine poached pear, cranberry crème pâtissière	£9.00
Selection of ices & sorbets, meringue V G/F	£6.00
Affogato, vanilla ice cream & coffee V G/F	£6.00

SAVOURIES

Oyster rarebit, cheddar cheese & ale bechamel, sourdough toast	£14.00
Selection of artisan cheeses, honey, nuts, pane carasau V	£13.00

DESSERT COCKTAILS

Espresso martini	£12.00	Brandy Alexander	£12.00
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Please see the back page for Food Allergies & intolerances

There is a cover charge of £2.50 per person, which includes bread, butter & English's fish paté **OR** a selection of olives

A 12.5% discretionary optional service charge will be added to your bill

9 January 2025

DIGESTIVES

LIQUEURS (25 ml)

Amaretto (50 ml) (28% abv)	£7.00	Baileys (50 ml) (17% abv)	£5.50
Benedictine (40% abv)	£5.00	Chartreuse green (55% abv)	£7.75
Cointreau (40% abv)	£4.50	Drambuie (40% abv)	£5.50
Tia maria (50 ml) (20% abv)	£5.50	Grand Marnier (40% abv)	£5.00
Kahlua (50 ml) (20% abv)	£6.00	Kirsch (50 ml) (25% abv)	£9.00
Kummel (39% abv)	£5.00	Limoncello (50 ml) (27% abv)	£7.50
Sambuca (38% abv)	£4.00	Frangelico (50 ml) (20% abv)	£5.50
Strega (40% abv)	£4.00	Montenegro (50 ml) (23% abv)	£7.00

ARMAGNAC (25 ml)

Cassagnoles 5 year old (41% abv)	£7.50	Baron Sainte-Fauste 10 year old	£9.50
Delord 20 year old (40% abv)	£14.00		

GRAPPA (25 ml)

Marzemino, Poli (42% abv)	£8.50	Santa Massenza Bianca (42% abv)	£7.00
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COGNAC (25 ml)

Hermitage 10 year old Grande Champagne (40% abv)	£9.00
Hermitage Cognac Café 20 year old by Chez Richon (42% abv)	£17.00
Hermitage 40 year old , Grande Champagne (44% abv)	£29.50

CALVADOS (25 ml)

Calvados Dupont VSOP (42% abv)	£9.50
Calvados Toutain XO 8 year old (40% abv)	£9.50

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EAU DE VIE (25 ml)

Marc d'Alsace Gewurztraminer, Paul Devoille, Fougerolles (45% abv)	£8.00
Eau de vie de Framboise Sauvage, J Nusbaumer, Bas-Rhin, France (45% abv)	£9.00
Poire William Rouge, J Nusbaumer, Steice, Bas-Rhin (48% abv)	£11.50

PORT

Grahams Late Bottled Vintage Port	50 ml glass:	£5.00
	750 ml bottle:	£45.00
Grahams 20 year old Tawny Port	50 ml glass:	£14.00
	750 ml bottle:	£135.00

WHISKIES (25 ml)

Highland Park 12 year old (40% abv)	£6.50	Laphroig 10 year old (40% abv)	£8.00
Talisker 10 year old (45.8% abv)	£8.25	Jameson Irish Whiskey (40% abv)	£5.00
Bulleit Bourbon (45% abv)	£5.25		

COFFEE, TEA & TISANE

Americano	£2.75	Double Espresso	£3.25
Macchiato	£2.75	Cappuccino	£3.25
Espresso	£2.75	Latte	£3.25
Liqueur Coffees from:	£8.00		
English Breakfast	£2.45	Earl Grey	£2.45
Mint	£2.45	Fruit / Green Tea	£2.45

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DESSERT WINES

Muscat de Beaumes de Venise Domaine des Bernardins	Half Bottle (37.5 cl):	£31.00
Monbazillac, Domaine de Grange Neuve, Dordogne, France	Glass (7.5 cl):	£7.50
	Bottle (50 cl):	£37.00
Uroulat, AOC Jurançon (Doux), Monein, Pyrénées, France	Glass (7.5 cl):	£9.50
	Half Bottle (37.5 cl):	£38.00
Tiko Aleatico dolce Puglia IGP, Mocavero, Salento, Puglia, Italy	Glass (7.5 cl):	£9.00
	Bottle (50 cl):	£50.00
Coteaux de l'Aubance Les Trois Schistes, Loire, France	Bottle (50 cl):	£51.00
Moscatel Reserva, Quinta do Portal, Douro, Portugal	Half Bottle (37.5 cl):	£52.00
Vin Santo Colli Etruria Centrale DOC, Toscana, Italy	Bottle (50 cl):	£61.00
Cypres de Climens, Barsac, Bordeaux France	Half Bottle (37.5 cl):	£60.00
Tokaj Aszu, 5 Puttonyos, Tokaj Classic Winery, Mád, Tokaj, Hungary	Bottle (50 cl):	£82.00

(Please ask for our current vintages)

FOOD ALLERGIES AND INTOLERANCES

G/F is only a guide that indicates recipes that do not contain gluten, all our food is prepared in a kitchen where cross-contamination risks may occur, and our menu descriptions do not contain all ingredients. Full allergen information is available upon request. Please speak to our staff about the ingredients in your meal when placing your order.

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