



## Puddings

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**70% Dark Chocolate Mousse, Crème Fraiche - £9**

Terre A Mano, Vin Santo de Carmignano, Italy 2014 (75ml) - £20

**A Chestnut Mess Via Eton - £8**

Chateau Villefranche, Sauternes, France 2019 (75ml) - £16

**Sicilian Lemon Posset with Cranberries - £6**

Tokaji Late Harvest, MAD, Hungary 2019 (75ml) - £16

**Stilton, Pine Cone Jam & More Soda Bread - £7**

Fonseca Vintage Port, Portugal 1997 (75ml) - £16

**DTC's Salted Caramel Chocolate Rolos - £6**

**Pedro Ximénez & Vanilla Ice Cream - £10**

**Allpress Affogato** (Decaf and Vegan Available) - £6

## After Dinner Drinks

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Espresso Martini	£14
"Lemon Meringue"	£13
Disarrono & Laphroaig Sour	£13
Mozart Old Fashioned	£15
Soda Bread Martini	£14
Amaro Averne	£10
Amaro Montenegro	£10
Fernet Branca	£10
Baron de Sigognac Armagnac VSOP	£14
Hennessy Cognac VS	£15
Hennessy Cognac XO	£50



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