



Puddings

70% Dark Chocolate Fondant with Vanilla Mousse - £9
Terre A Mano, Vin Santo de Carmignano, Italy 2014 (75ml) - £20

Madeira Pear Cake with Pear Williams Custard - 8
Chateau Villefranche, Sauternes, France 2019 (75ml) - £16

Pumpkin Brulee with Palm Sugar - £6
Tokaji Late Harvest, MAD, Hungary 2019 (75ml) - £16

Reblochon 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

| | |
|---------------------------------|-----|
| Espresso Martini | £14 |
| "Lemon Meringue" | £13 |
| Disaronno & 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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