

## PUDDINGS

<b>Tiramisu</b> <i>Coffee Liquor, Mascarpone Cream</i>	9
<b>Pear</b> <i>Caramelise Pear Crème Brulee, Blackberry Sorbet</i>	8
<b>Glazed Tangerine Tart</b> <i>Toasted Meringue, Chocolate Ice Cream</i>	8
<b>Lemon</b> <i>Iced Lemon Meringue, Warm Sweet Cranberries</i>	9
<b>Ice Cream</b> <i>Devonshire Club Ice Creams and Sorbet Selection</i>	8
<b>Chocolate</b> <i>Warm Soft Chocolate Pudding, Marmalade Ice Cream</i> <i>Please allow approximately 12 minutes to cook</i>	10
<b>Cheese</b> <i>Cheese Selection from the British Isles,</i> <i>Dried Fruit Chutney, Biscuits</i>	16

## DIGESTIVES

### FORTIFIED & SWEET WINES

	<i>Glass/Bottle</i>
2009 Muscat de Beaumes de Venise, Domaine de Coyeux, Rhône Valley, FRA 750ml	<b>6/43</b>
2009 Château Suduiraut, Sauternes, FRA 750ml	<b>25/150</b>
2007 Tokaji Aszú 6 Puttonyos, Dobogó, Tokaj, HUN 375ml	<b>98</b>
NV Manzanilla, La Gitana, Jerez, SPA	<b>6/36</b>
2011 LBV Quinta do Crasto, Douro Valley, POR	<b>8/48</b>
NV Alvear Pedro Ximenez, Solera Jerez, SPA 375ml	<b>15/45</b>
1985 Fonseca, Douro Valley, POR 750ml	<b>25/150</b>

### S A K E

Dewazakura, Omachi Junmai Ginjo	<b>12/79</b>
Tedorigawa, Yamahai Daiginjo	<b>14/98</b>

Please be aware that some of our dishes contain nuts (*n*) If you suffer from a food allergy or intolerance, please let a member of our service team know when placing your order.  
A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.