

To finish

Desserts

Traditional Christmas Pudding, brandy cream sauce **V** 408 kcal 8

Suggested Pairing, Pedro Ximénez, Mira La Mar, Spain 75ml 8

Biscoff Cheesecake, banoffee ice cream, toffee sauce 477 kcal 9

Suggested Pairing, Sauternes, Château Les Mingets, France 75ml 7

Chocolate & Raspberry Tart, Prosecco sorbet, raspberry gel **V** 677 kcal 8.95

Suggested Pairing, Cocchi Vermouth di Torino, Italy 50ml 8

Blackberry Panna Cotta, apple compote, crumbled oats 571 kcal 8.5

Suggested Pairing, Martini Riserva Speciale Rubino, Italy 50ml 8

English Cheese Selection, Blackbomber, Isle of Wight Blue, Rosary Goat's Cheese, poached apricot, quince jelly, pickled onions, crackers 635/873 kcal 3 for 15 or 5 for 19.5

Suggested Pairing, Quinta Da Corte LBV, Portugal 75ml 11.5

Three Scoops of Homemade Sorbet **VG & Ice Cream **V**** 7.95

Ask what flavours we have today!

Digestifs

Leyrat VSOP, Cognac, France 40% | 12 25ml

Rémy Martin Louis XIII, Cognac, France 40% | 165 25ml

Baron De Sigognac 10yo, Armagnac, France 40% | 13 25ml

Dupont VSOP, Calvados, Pays D'auge, France 42% | 12 25ml

Metaxa 12 Stars, Brandy, Greece 40% | 6 25ml

Port Charlotte 10yo, Single Malt Whisky, Islay 50% | 10 25ml

Glenmorangie Signet, Single Malt Whisky, Highland 46% | 36 25ml

The finer details

V vegetarian | **VG** vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business. Adults require approximately 2000 kcal a day.

H^AR BAR

ON 6TH

ROOFTOP BAR | KITCHEN | CLUB