



PUDDINGS 6



Sticky toffee pudding, vanilla ice cream, butterscotch sauce
 Dark chocolate fondant, candied hazelnuts, salted caramel ice cream
 Gingerbread macaron, blackberry compote
 Plum, raspberry and pistachio trifle
 Pear and almond tart, cinnamon mascarpone cream
 Selection of ice creams and sorbets | 5

BRITISH CHEESEBOARD, CHUTNEY, OATCAKES 14

Baron Bigod, a creamy white Brie style cheese from Fen Farm dairy in Suffolk
 Stinking Bishop, a Perry washed semi hard cheese from the Martell family in Gloucestershire
 Mrs Bell's Blue, a multiple award-winning Yorkshire blue cheese with a subtle creamy flavour
 Isle of Mull Cheddar, a well-aged strong boozy Cheddar with earthy overtones, from the Inner Hebrides
 Ragstone, a well-known favourite English goat's cheese from Neal's Yard Dairy in Kent

DIGESTIFS	
Espresso Martini 10.5	Irish coffee 9.5
Woodford reserve old fashioned 13	

DESSERT WINES

	Btl	Gls
Muscat de Beaumes-de-Venise, Pastourelle, Delas, France 2015	28	
Tokaji, Late Harvest, Royal Tokaji, Hungary 2016	39	
Château Filhot, Sauternes, Bordeaux, France 2010	49	
Tokaji Aszu, Blue Label, 5 Puttonyos Royal, Hungary 2013	60	15

PORT

	Btl	Gls
Ferreira, Tawny 10 Years Old NV	60	10.2
Croft, Quinta de Rueda 2002	67	11.4

For full allergen information please ask for the manager or go to www.chiswellstreetdining.com/food All prices include VAT. An optional 12.5% gratuity will be added to the final bill.