



AT

CHISWELL STREET DINING ROOMS

◆ PUDDINGS ◆

Sticky toffee pudding, vanilla ice cream	8
Dark chocolate tart, English cherries, whipped crème fraîche	9.5
Baked vanilla cheesecake, raspberry compote, gingerbread <i>(pb)</i>	9.5
Ice creams and sorbets <i>(sorbets pb)</i>	6

BRITISH CHEESEBOARD

Black Cow Cheddar (hard, cows); Cashel Blue (blue, ewes);
Golden Cross (soft, goats); chutney, crackers, grapes, celery

Cheeseboard for one: 15; for two: 28

10 year old Tawny Port, Douro, Portugal

Glass: 8.2; bottle 62

SWEET AND FORTIFIED WINES

	75ml	Bottle
Muscat de Beaumes de Venise, Domaine de Coyeux, France '19	6.2	30
Royal Tokaji, Blue Label, Aszú, 5 Puttonyos, Hungary '13	9.4	62
Barros, 10 Year Old Tawny Port, Douro, Portugal	6.4	62

DIGESTIFS

All spirits are served as 50ml measures

Suntory Toki, Japan	11.75
Talisker 10yo, Skye, Scotland	12
Woodford Reserve, USA	11.75

(pb) Plant based *(v)* Vegetarian

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. Please let our team know if you have any allergies.

For full allergen information please ask for the manager
or go to www.thejuggedhare.com