

P O R T L A N D

DESSERTS

Black figs

Tonka bean mousse & fig leaf ice cream
(£5 for 35ml fig negroni)

Brioche pain perdu

Stone fruits, lemon verbena & yoghurt sorbet

Chocolate

Milk & hazelnut

Selection of cheeses (£8 supplement)

DESSERT WINES

1994 Carl Koch, Silvaner Beerenauslese	£8
2013 Chateau Laville, Sauternes	£12
2007 Felsina, Vin Santo del Chianti Classico	£17
2014 Quinta da Romaneira, LBV Port	£7

VINS DOUX NATURELS

1983 Riveyrac Rivesaltes	£12
1973 L'Archiviste Rivesaltes	£13
1962 Domaine La Sobilane Rivesaltes	£20
1952 Domaine La Sobilane Rivesaltes	£20
1946 Chateau Mosse Rivesaltes	£22

COCKTAILS

<i>Walnut Old Fashioned</i>	£10
<i>Vieux Carré</i>	£10
<i>Espresso Martini</i>	£11

DIGESTIFS

<i>Britannica London Fernet, Asterley Bros.</i>	£5
<i>Fu*k Trump..., Empirical Spirits</i>	£8
<i>Helena, Empirical Spirits</i>	£8
<i>Charlene McGee, Empirical Spirits</i>	£8

BRANDY

<i>Hennessey, VS, Cognac</i>	£8
<i>Hennessey, X.O, Cognac</i>	£17
<i>Delord, Bas-Armagnac 1995</i>	£13
<i>Frapin, Cognac Grand Champagne 15 Years Old</i>	£11

WHISKY

<i>Sweetdram Whisky Amaro, Edinburgh</i>	£7
<i>Ardbeg, single malt, Islay, Aged 10 Years</i>	£8
<i>Ardmore, single malt, Highland, Aged 14 Years</i>	£9
<i>Glenfarclas, single malt, Speyside, Aged 15 Years</i>	£11
<i>Lagavulin, single malt, Islay, Aged 16 Years</i>	£10