

THE CLOCK TOWER

DESSERTS

Warm Sticky Toffee Pudding

*crystallized pecans, toffee sauce,
bird's custard ice cream 18*

D'Oliveira, Boal, Madeira 1987 73

Panna Cotta

earl grey tea, citrus salad, rice tuile 16

Helmut Gangl, Zweigelt Trockenbeerenauslese 2008 21

Brûléed Nutmeg Cheesecake

spiced pumpkin, cranberry, chantilly 18

Chateau Suduiraut 1996 36

Baked Alaska

burnt honey, green apple, calvados 24

Hudson "Do The Rye Thing" 25

Chocolate Peanut Butter Candy Bar

crème fraîche sorbet 18

Averna Amaro 20

Clocktower Ice Cream

lemon curd, banoffee, shortbread 14

Cheese Plate

raisin compote, spiced pecans 25

Jean Chauvenet Nuits-Saint-Georges 2018 38

THE CLOCK TOWER

Coffee *by la colombe*

Coffee	5
Espresso	6.5
Machiatto, Latte, Cappuccino, Cold Brew	7

Tea *by rare tea co.*

Lost Malawi <i>black</i>	
Earl Grey <i>black</i>	
2nd Flush Muscatel <i>black</i>	
Genmaicha <i>green</i>	
Malawi Antlers <i>white</i>	
Manuka <i>herbal</i>	
Cornish Peppermint <i>herbal</i>	
Chamomile <i>herbal</i>	

After Dinner Drinks *single malt scotch whisky*

Balvenie 15 Sherry Cask	55
Dalmore 18	65
Highland Park 25	230
Glenfiddich 15	38
Glenfiddich 18	55
Glenfiddich 21 Rum Cask	85
The Glenlivet 15	30
Glenmorangie The Original 10	19
Laphroaig 10	20
The Macallan Rare Cask	160
The Macallan 15	55
The Macallan 18	130
The Macallan 25 1oz	300

Liqueurs

Bailey's Irish Cream	18
Benedictine	18
Disaronno	18
Drambuie	20

Amaro

Averna	20
Cynar	12
Fernet Branca	17
Foro	12
Montenegro	17
Nonino	22
Ramazotti	12

Aged Rum

Diplomatico Ambassador	67
Diplomatico Reserva Exclusiva	20
Facundo Eximo	26
Facundo Exquisito	41
Facundo Paraiso	68