^{the}engineer

PUDDINGS

Belgian Chocolate Mousse, Amarena wild cherries, sea salt (v) 9.5
Bramley Apple & Rhubarb Crumble, vanilla custard (ve) 9.5
Pineapple Tatin, salted caramel sauce, coconut sorbet (v) 9
Passionfruit, Raspberry & White Chocolate Eton Mess (v) 9.5
Dark Rum Sticky Toffee Pudding, Cornish clotted cream (v) 9.5
British Cheese Plate, oatcakes, hedgerow chutney, fig 16
Taw Valley Cheddar, Somerset Goats Cheese, Clawson Stilton

DESSERT WINE

Mouton Cadet Réserve Sauternes, France, 13.5% vol. 12 (100ml), 38 (Bottle) Royal Tokaji Blue Label, Hungary, 11.5% vol. 13.5 (100ml), 58 (Bottle)

FORTIFIED WINE

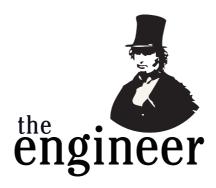
Grahams LBV, Portugal, 20% vol. 8.5 (100ml), 53 (Bottle)
Palo Cortado N7 Pedro Ximenez NV, Spain, 20% vol. 11.5 (100ml), 72 (Bottle)

AFTER-DINNER COCKTAILS

The Engineer Old Fashioned 13
Irish Coffee 9.5
Espresso Martini 12

COFFEE & TEAS

Espresso 3.5
Americano 3.75
Latte | Cappuccino | Flat White 3.95
Mocha 3.95
Pot of English, Flavoured or Herbal Teas 3.5



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Live allergen, calorie and nutritional information is available by scanning the QR code on menu. It's easy to filter out dishes containing any of the 14 major allergens. If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know before ordering. Our food and drinks are prepared in food areas where cross contamination may occur, and our menu descriptions do not include all ingredients. (v) = made with vegetarian

ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. *= This dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability. Where table service is offered, a discretionary service charge of 10% may be added. Adults need around 2000 kcal a day.

