engineer

PUDDINGS

Belgian Chocolate Mousse, Amarena wild cherries, Maldon sea salt (v) 9.5 Bramley Apple & Rhubarb Crumble, vanilla custard (ve) 9 Lemon Tart, Cornish clotted cream, honey (v) 9 Raspberry Sherry Trifle 9 Dark Rum Sticky Toffee Pudding, date molasses, Cornish clotted cream (v) 9.5 British Cheese Plate, oatcakes, hedgerow chutney, fig 16 Taw Valley Cheddar, Somerset Goats Cheese, Clawson Stilton

> Pair your dessert with a glass of Royal Tokaji Blue Label, Hungary 11%, 11.5 (100ml) 13.35

SPIRITS

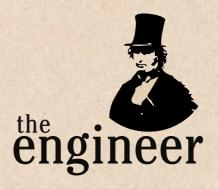
Courvoisier XO, Imperial, France 40% (50ml) 17.75 Cockburns LBV Port, Portugal, 20% (50ml) 7.2 Patron Café Tequila, Mexico, 35% (50ml) 11.65 Lagavulin 16YO, Single Malt Scotch Whisky, Islay, 43% (50ml) 12.15

AFTER-DINNER COCKTAILS

The Engineer Old Fashioned 11.5 Smoked Pineapple Mezcalita 12.95 Espresso Martini 11.95

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



The Engineer, 65 Gloucester Ave., Primrose Hill, NW1 8JH www.theengineerprimrosehill.co.uk | @ @theengineerpub

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.

