

## DESSERTS

Raspberry Millefeuille £7.5  
raspberry sorbet

*2014 Coteaux du Layon 'Les 4 Vents', Domaine Pithon Paille, Loire Valley, France £6.5*

Banoffee Pie £7  
shortbread, caramelised condensed milk, chantilly, crystallised chocolate, vanilla ice cream

*2014 Tokaji, Oremus 'Noble Late Harvest', Hungary £8*

Chocolate & Peanut Butter Marquise £8  
salted caramel ice cream, peanut brittle

*2014 Rasteau Vin Doux Naturel, Domaine du Beurenard, Rhône Valley, France £7*

Iced Raspberry Parfait £8  
honeycomb, mango sorbet, pistachio

*2014 Château Partarrieu, Sauternes, Bordeaux, France £7*

Peach Melba Sundae (to share) £12

*Brännland Iscider 33° BX, Sweden £12.5*

Selection of British Cheeses £11  
seasonal chutney, biscuits

*NV Ruby Reserva Port, Quinta do Passadouro, Portugal £5*

Selection of Homemade Ice Cream & Sorbet £7

## AFTER DINNER COCKTAILS

Spiced Rum Old Fashioned £10  
spiced rum, bitters, sugar

Espresso Martini £10  
absolut vanilla, kahlua, vanilla syrup, espresso

Negroni £10  
beefeater, campari, martini bianco

Brandy Alexander £9  
cognac, fresh cream, crème de cacao

### LIQUORS & DIGESTIVES (50ml)

Limoncello	£7
Cointreau	£7
Baileys Irish Cream	£6
Grand Marnier	£7
Grappa	£8
Amaretto Disaronno	£6
Drambuie	£8
Kahlua	£6

### WHISKEYS & COGNACS (50ml)

Laphroaig 10 y.o	£11
Glenmorangie 10 y.o	£10
Chivas Regal 12yo	£8
Talisker 10 y.o	£12
Glenfiddich 12 y.o	£10
The Glenlivet 12 y.o	£11
Chateau de Breuil Calvados	£8
Chateau de Laubade Signature Armagnac	£8
Remy Martin	£11

All of our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. Prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.

If you have any allergen enquiries, please ask a member of our team.

Champagne is served as a 125ml measure. Sweet Wine & Port are served as a 75ml measure