

## DESSERTS

Eton Mess £7  
 creme chantilly, raspberry sauce

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

Hot Chocolate Fondant £7  
 vanilla ice cream

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

Milk Chocolate & Peanut Butter Mousse £7  
 crunchy peanut butter parfait, ganache, peanut brittle

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

Lemon & Yoghurt Parfait £7  
 pecan granola, raspberry curd

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

Summer Sundae £10 / £7  
 peaches, strawberries, jelly

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Selection of British Cheeses £4 per cheese  
 choose from: cheddar, blue, soft, goats  
 seasonal chutney, biscuits

*10 yrs Tawny Port, Quinta de la Rosa 'Tonel No 12', Portugal £6.5*

Selection of Homemade Ice Cream & Sorbet £6

## 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 12.5% 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