

DESSERTS

Lemon & Pistachio Cheesecake £8

rhubarb sorbet

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

Chocolate Crèmeux £8

passionfruit, hazelnut tuille

2014 Coteaux du Layon, Loire Valley, France £6.5

Treacle Tart £7

stem ginger ice cream, golden syrup gel

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

Banoffee Gâteau £7.5

rum & raisin ice cream

2014 Château Partarrieu, Sauternes, Bordeaux, France £7

Vanilla Crème Brûlée £7

roasted apple purée, granny smith sorbet

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

Selection of British Cheeses £10

choose from: cheddar, blue, soft, seasonal chutney and 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

Old Fashioned (classic, smokey, spiced) £10 - £16

choice of whiskey, bitters, sugar

Espresso Martini £10

absolut vanilla, salted caramel kahlua, espresso

Black Forest Martini £9

frangelico, fruit liqueur, cherry syrup, cream

Solero £9

absolut vanilla, passionfruit syrup, cream

LIQUORS & DIGESTIVES (50ml)

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

WHISKEYS & COGNACS (50ml)

Laphroaig 10 yo	£11
Glenmorangie 10 yo	£10
Chivas Regal 12yo	£8
Talisker 10 yo	£12
Ardberg 10yo	£17
Chivas Regal 18yo	£13
Chateau de Breuil Calvados	£8
Chateau de Laubade Signature Armagnac	£8
Remy Martin	£11
Hennesey VS	£10
Hennesey XO	£42