

DESSERTS

Hot Chocolate Fondant £7
vanilla ice cream

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

Banoffee Gâteau £7
rum & raisin 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

Blackberry Winter Fruit Cobbler £7
blackberry ripple ice cream

2014 Château Partarrieu, Sauternes, Bordeaux, France £7

Sticky Fig & Toffee Pudding £7
vanilla crème fraîche

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Selection of British Cheeses £10
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

Old Fashioned £11
bourbon, bitters, sugar

Espresso Martini £9
wyborowa vodka, kahlua, vanilla syrup, espresso

Grasshopper £9
crème de menthe, crème de cacao, fresh cream

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

LIQUORS (50ml)

Limoncello	£6.5
Cointreau	£7.5
Kamm & Sons	£7.5
Baileys Irish Cream	£7.5
Grand Marnier	£7
Amaretto Disaronno	£7.5
Drambuie	£9.5
Kahlua	£7

DIGESTIVES (50ml)

Laphroaig 10 y.o	£11
Glenmorangie 10 y.o	£9.5
Calvados VSOP	£8.5
Grappa	£9.5
Hennessy XO	£20
Glenfiddich 12 y.o	£10
The Glenlivet 12 y.o	£10.5
Cragganmore 12 y.o	£11.5

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