

## DESSERTS

Blackcurrant & Vanilla Mousse Millefeuille £8  
caramel parfait

*Brännland Iscider 33° BX, Sweden £12.5*

Dark Treacle Sponge £8  
condensed milk, ginger bread, orange syrup, golden syrup ice cream

*2014 Tokaji, Oremus 'Noble Late Harvest', Hungary £6*

Mrs Beeton's Snow Eggs £8  
honeycomb, blackcurrants, vanilla custard, toasted almonds

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

Chocolate & Peanut Butter Fondant £8  
vanilla ice cream

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

Pineapple Upside Down Cake (to share) £14  
pineapple sorbet

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

Selection of British Cheeses £10  
seasonal chutney, biscuits

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

Selection of Homemade Ice Cream & Sorbet £7

## AFTER DINNER COCKTAILS

Old Fashioned £10  
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	£10
Talisker 10 y.o	£13
Grappa	£9.5
Hennessy XO	£19.5
Glenfiddich 12 y.o	£10.5
The Glenlivet 12 y.o	£8.5
Cragganmore 12 y.o	£10.5

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