

DESSERTS

Raspberry Millefeuille £8 raspberry sorbet

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

Rum Baba £8

chantilly cream, strawberry sorbet

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 Beaurenard, 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

Old Fashioned £10 bourbon, bitters, sugar

Espresso Martini £9

wyborowa vodka, kahlua, vanilla syrup, espresso

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

LIQUORS (50ml)

DIGESTIVES (50ml)

Limoncello	£6.5	Laphroaig 10 y.o	£11
Cointreau	£7.5	Glenmorangie 10 y.o	£10
Kamm & Sons	£7.5	Talisker 10 y.o	£13
Baileys Irish Cream	£7.5	Grappa	£9.5
Grand Marnier	£7	Hennessy XO	£19.5
Amaretto Disaronno	£7.5	Glenfiddich 12 y.o	£10.5
Drambuie	£9.5	The Glenlivet 12 y.o	£8.5
Kahlua	£7	Cragganmore 12 y.o	£10.5