



After Dinner Cocktail
Espresso Martini £8.50
Basil Smash £8.50
Raspberry crush £8.50
Vesper Martini £8.50

Desserts

Spiced quince soufflé £9.95 (please allow 20 minutes)
Brandy custard, hazelnut ice cream
(La Fleur D'Or, Sauternes 2013 £7.80/50ml)

Cinnamon & orange panna cotta £8.95
Blood orange sorbet
(Bolney Bubbly, NV £7.20/flute)

Apple tart tatin £8.95
Cinnamon ice cream
(Akashi tai "plum infused sake" £4.50/50ml)

Dark chocolate pot £9.95
Honeycomb, Tonka bean ice cream
(Plantation Rum 20th Anniversary £9.00/35ml)

Cheese Board £12.95
(Served with crackers and chutney)
(Ferreira 20yo Tawny £6.90/50ml)

Digestif:

Cognac X.O. Montifaud Petit Champagne £8.50
Armagnac Castaredes 1986 £9.00 | Ron Barcelo Imperial Blend 30th Anniversary £12.50

Whisky:

Edradour 10yo £6.20 | Nikka from the Barrel blend - £8.95 |
Laphroaig 10yo £5.80

Liqueur:

Amaretto Puccini £4.95 | Baileys £3.95 | Cointreau £3.95 | Kahlúa £3.85

Sweet & Fortified:

Tio Pepe Fino £4.00 | Harveys Bristol Cream £4.50 | Harveys VO Amontillado £5.50
Ferreira Porto 20Yo Tawny £6.90 (50ml)

Please note all our single measures are at 35ml and large measures at 50ml.
All Sweet and Fortified wines are served at 100ml unless stated otherwise.
Please note there is a discretionary service charge of 10% that will be included on your bill.
Food allergies and intolerances: before ordering please speak to a member of staff who
will be more than happy to advise