



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

## Desserts

Mango & cardamom souffle £10.95  
Frozen mint lassi  
(please allow 20 minutes)  
(La Fleur D'Or, Sauternes 2013 £7.80/50ml)

White chocolate & hazelnut delice £8.95  
Dehydrated sponge, strawberry & lovage sorbet  
(Bolney Bubbly, NV £7.20/flute)

Apple tart tatin £8.95  
Malt ice cream  
(Akashi Tai "plum infused Sake" £4.80/50ml)

Dark chocolate tart £9.95  
Honeycomb, Hazelnut ice cream  
(Plantation Rum 20<sup>th</sup> Anniversary £9.00/35ml)

Cheese Board £12.95  
(Served with crackers and chutney)  
(Quinta da Leda Vintage Porto £8.90/50ml)

### Digestif:

Cognac X.O. Montifaud Petit Champagne £8.50  
Armagnac Castaredes 1985 £9.00 | Ron Barcelo Imperial Blend 30<sup>th</sup> 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