

## DESSERTS

Mango Mousse £8

tapioca, coconut sorbet, mango

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

Baked Rhubarb Pie £8

vanilla ice cream

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

Chocolate Mousse £8

honeycomb, lime granite, lime jelly

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

Crème Caramel £8

honey ice cream, honey

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

Banana Tarte Tatin £12 (to share)

banana ice cream

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

Selection of British Cheeses £11

seasonal chutney, biscuits

*10 yrs Tawny Port, Quinta de la Rosa 'Tonel No 12', Portugal £6.5*

Selection of Homemade Ice Cream & Sorbet £7

## AFTER DINNER COCKTAILS

Spiced Rum Old Fashioned £10

spiced rum, bitters, sugar

Espresso Martini £10

absolut vanilla, kahlua, vanilla syrup, espresso

Negroni £10

beefeater, campari, martini bianco

Brandy Alexander £9

cognac, fresh cream, crème de cacao

## LIQUORS & DIGESTIVES (50ml)

Limoncello	£7
Cointreau	£7
Baileys Irish Cream	£6
Grand Marnier	£7
Grappa	£8
Amaretto Disaronno	£6
Drambuie	£8
Kahlua	£6

## WHISKEYS & COGNACS (50ml)

Laphroaig 10 y.o	£11
Glenmorangie 10 y.o	£10
Chivas Regal 12yo	£8
Talisker 10 y.o	£12
Glenfiddich 12 y.o	£10
The Glenlivet 12 y.o	£11
Chateau de Breuil Calvados	£8
Chateau de Laubade Signature Armagnac	£8
Remy Martin	£11

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