



DINING ROOM

DESSERTS & AFTER DINNER DRINKS

AFTER DINNER MARTINIS

NEW YORK TART

Stolichnaya Vanilla Vodka, Limoncello, Frangelico, fresh Lemon, Demerara Sugar & Mascarpone / 11

KARAMEL APPLE PIE-TINI

Cinnamon infused Stolichnaya Salted Karamel Vodka, Apple Juice, Lemon Juice, Maple Syrup & an Almond Madeleine / 11

CHILLI & GINGER CHOCOLATE MARTINI

Chilli & Lemongrass infused Virtuous Ginger Vodka, Crème de Cacao & House Chocolate Sauce / 11

NUTELLA MARTINI - EST. 1991

Stolichnaya Vanilla Vodka, Cacao Liqueur, Cream & Nutella/ 11

ESPRESSO MARTINI

Stolichnaya Red Label, Kahlua Coffee Liqueur & a Double Espresso / 11

Patrón XO / 13

EARL GREY MAR-TEA-NI

Earl Grey infused Bombay Sapphire Gin, Earl Grey Tea Syrup, fresh Lemon Juice & Orange Bitters / 10

OLD CUBAN

Bacardi 8 Años, Lime Juice, Sugar Syrup, Mint, Angostura Bitters & Champagne / 12

Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our Food/drinks will be free of any traces of allergens, including peanuts.

DESSERTS & CHEESE

CHRISTOPHER'S HOMEMADE DESSERTS

New York Vanilla Cheesecake Mixed Berries / 8

Pecan Maple Pie Salted Caramel Ice Cream, Sugared Pecans / 8

Warm Chocolate Fudge Brownie

Vanilla Bean Ice Cream, Praline Crumble / 9

Banana Tarte Tatin Chocolate & Pistachio Fondant, Vanilla Fudge Ice Cream / 9

Chocolate Brioche French Toast (Milk or Dark), Vanilla Ice Cream, Chocolate Sauce / 12

Key Lime Tart Almond Poppy Cookie, Crème Anglaise / 8

Crème Brûlée, Plum & Berry Pudding Ricotta Ice Cream

(gluten free option available) / 9

Peach Melba Amaretto Poached Peaches, Peach Ice Cream / 8

Fresh Fruit Salad Blood Orange Sorbet / 7

Ice Creams & Sorbets

(Your choice of 3 flavours) with Chocolate, Caramel or Berry Sauce / 7

Christopher's Sharing Dessert Plate (2 persons) / 20

CHRISTOPHER'S CHEESE PLATE

Semi-Soft: New Forest, Hampshire (pasteurised cow's milk)

Cheddar: North Downs, Kent (unpasteurised cow's milk)

Goat: Innes Log, Staffordshire (unpasteurised goat's milk)

Blue: Hartington, Derbyshire (pasteurised cow's milk)

Served with Celery Sticks, Quince jelly & Grapes / 12

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DIGESTIFS, TEAS & COFFEES

SWEET WINE (75ML GLASS / BOTTLE)

- 51 Muscat de Rivesaltes, Els Pyreneus, France, (50cl), 2015 / 5 / 28
- 52 Jurançon doux 'Symphonie de Novembre', France, (37.5cl), 2014 / 6 / 30
- 57 Maury Grenat, Els Pyreneus, France, (50cl), 2014 / 6 / 32
- 58 Royal Tokaji Late Harvest, Hungary, (50cl), 2015 / 7 / 40

PORT (75ML GLASS / BOTTLE)

- 80 Dow's Ruby, NV / 5 / 45
- 81 Dow's LBV, 2011 / 6 / 52
- 82 Smith Woodhouse 10 y.o. Tawny, NV / 8 / 73

BRANDY (50ML)

- Courvoisier VS / 8
- Courvoisier VSOP /
Janneau VSOP / 11
- Courvoisier XO / 29
- Hines Antique XO / 34
- Courvoisier Initiale / 70

25ml measure available upon request

COFFEE & HOT CHOCOLATE

- Filter Coffee / 3
- Espresso / Americano /
Macchiato / 3.5
- Cappuccino / Latte /
Double Espresso / Flat White / 4
- Mocha / Hot Chocolate / 4

LOOSE LEAF TEAS & HERBAL INFUSIONS

- English Breakfast / Earl Grey / 3
- Fresh Mint / Chun Mee Green /
Jasmine Pearl / Camomile / 3.5
- White Tip Silver Needle / Bohea
Lapsang / 4

*Almond Milk & Soy Milk available on
request*

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All Wines & Vintages are subject to availability. All prices are inclusive of V.A.T.