



THE **BROADCASTER**

DESSERTS

Chocolate tart,
vanilla bean ice cream v
8

Sticky fig & toffee pudding,
clotted cream v
8

Christmas pudding,
brandy custard pb
9

British cheese board,
apple & raisin chutney, crackers v
14

Ice creams & sorbets
[3 scoops] v/pb
8

V - VEGETARIAN PB - PLANT BASED.
PLEASE LET US KNOW OF DIETARY OR ALLERGEN NEEDS.
AN OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO YOUR BILL.

AFTER DINNER COCKTAILS

Espresso Martini	14
Sapling vodka, coffee liqueur, espresso	
Irish Coffee	12.5
Green Spot Irish Whiskey, coffee & cream	
Old Fashioned	13.5
Buffalo Trace bourbon, orange, Angostura bitters	

DIGESTIFS

El Dorado 12 YO, GUY	6.5
Zacapa 23 YO, GTM	8
Hennessy VSOP Cognac, FRA	8
Camus VSOP Cognac, FRA	8
Balvenie 14 YO Caribbean Cask, Speyside	8.5
Glenturret Triple Wood, Highland	8.5
Lagavulin 16 YO, Islay	9.5
Sazerac Rye 6 YO, Kentucky, USA	6.5
Nikka, 'From the Barrel', JPN	8

SWEET

100ML / BOTTLE

Monbazillac, Domaine de L' Ancienne Cure, South West, FRA	8 / 35
Late Harvest, Tokaji, Juliet Victor, Mad, HUN	14 / 62
Akashi-Tai, Shiraume Ginjo, Umeshu Plum Infused Sake, JPN	14.5 / 64
Reserve Ruby Port, Quinta do Crasto, Douro, PRT (75cl bottle)	8 / 56

LIQUEUR ALL 5

Kyro Dairy Cream
Amaretto Saliza
Drambuie
Limoncello d'Amalfi, Staibano
Frangelico
Grand Marnier, Cordon Rouge
Sambuca Antica

