

DESSERTS

Lemon tart (v) £10.00

Crème fermeire de Normandie Coteaux du Layon, Domaine Baumard, France £11.00

Crème caramel (v) £7.00

Sauternes raisins Castelnau de Suduiraut, Chateau de Suduiraut, Sauternes £15.00

Chocolate vacherin £12.00

Passion fruit and mango, hazelnut ice cream Passito di Pantelleria DOC, Ben Rye, Donnafugata £27.00

Paris Brest £12.00

Raspberry and pistachio, fromage blanc sorbet

Torcolato Maculan £17.00

English strawberries (ve) £10.00

Mint, strawberry and lime sorbet Nyetimber Cuvee Cheri, Demi Sec £22.00



SWEET TO SHARE FOR TWO

Apple Tart Tatin, Calvados Caramel, Tonka Bean ice cream £22.00

Tokaji-Aszú 'Royal Blu' 5 Puttonyos, Royal Tokaji 2017 £22.00/gl

CHEESE

Selection of French cheeses

3 for £14 | 5 for £18 Graham's 30-Year-Old Tawny Port, Portugal £25.00

PETIT FOURS & SWEET BITES

Cannele Bordelais (v)

(2 piece) £ 3.00

Freshly baked lemon Madeleines (v)

(6 piece) £4.00

{15 min waiting time}

Salt caramel truffles (v)

(4 piece) £5.00

Raspberry and pistachio Choux Buns

(4 piece) £3.00

Sorbets au Maison £9.00

Ice creams

Nyetimber Cuvee Cherie demi sec £22.00

All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Adults needs around 2000 Kcal a day.

Please be aware that traces of allergens used in our kitchen may be present.





BENEDICTINE 8.50 Bénédictine is a herbal liqueur produced in France. It was developed by wine merchant Alexandre Le

Grand in the 19th century, and is reputedly flavoured with twenty-seven flowers, berries, herbs, roots, and spices. The recipe of Bénédictine is a commercial secret, but it is known to contain 27 herbs and spices, of which the following 21 are publicly known: angelica, hyssop, juniper, myrrh, saffron, mace, fir cones, aloe, arnica, lemon balm, tea, thyme, coriander, clove, lemon, vanilla, orange peel, honey, red berries, cinnamon, and nutmeg.

Liquore Galliano L'Autentico, known more commonly as Galliano is a sweet herbal liqueur, created in 1896 by Italian distiller and brandy producer Arturo Vaccari of Livorno, Tuscany. Galliano is sweet with vanillaanise flavour and subtle citrus and woodsy herbal undernotes.

STREGALIOUORE 10.00

Liquore Strega is an Italian herbal liqueur produced since 1860. Its distinctive yellow colour comes from the presence of saffron. Among its approximately 70 herbal ingredients are mint and fennel, giving it a complex flavour with minty and coniferous notes.

KUMMEL......8.50

The kummel or kimmel, is a sweet, colourless liqueur flavoured with caraway (German: Kümmel) seeds, cumin and fennel.

FRENCH CONNECTION 15,00

The French Connection is a cognac-based cocktail drink. It has been regarded as a dessert drink because it has a nutty, velvety, sweet and smooth texture with a hint of alcohol.

BLACK RUSSIAN 15.00

The Black Russian can best be described as a combination of vices. This sweet cocktail made up of vodka. coffee liqueur, and optionally Coca-Cola will satisfy your craving for booze, sugar, caffeine.

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Coffee Selection

spresso & Macchiato	. 4.0
ouble Espresso & Double Macchiato	. 4.50
mericano & Filter	. 4.5
appuccino, Latte & Flat White	5.0

Selection of Teas and Infusions 5.00

English Breakfast

Blend of Indian Assam and Sri Lankan Ceylon.

Green Tea

Yunnan Green Tea. Strong and complex.

Early Grey

Blend of Chinese Green Tea and Jasmine Flowers. Lots of woody hints and green tea deepness.

Chai

Blend of Assam Black Tea, Cardamom, Ginger, Cinnamon, Cloves and Black Pepper. Robust and Earthy, perfectly dark and smashing scent.

Moroccan Mint

Blend of Peppermint Leaf and Chinese Gunpowder Green Tea. Very fresh, clean and minty.

Ginger & Lemongrass

Blend of Ginger, Apple, Lemon Verbena, Hibiscus, Rosehip and Lemon.

Fresh Mint

Healthy Infusion. Mint leaves are extracted as fresh as they were when handpicked to create a truly refreshing and natural taste garden mint.

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Japanese Whisky

Suntori Toki	
Hibiki Harmony	17.50
Nikka fromthe barrel	18.50
Yamazaki 12YO	30.00

American Whisky

Buffalo Trace	11.50
Bulleit Bourbon	11.50
Bulleit Rye	11.50
Bulleit Bourbon 10YO	14.00
Jack Daniel's	10.50
Jack Daniel's Gentleman Jack	14.50
Jack Daniel's Single Barrel	15.00
Marker's Mark	12.00
Marker's Mark Private D&D Selected	20.00
Woodford Reserve	
Jack Daniel's Honey	12.50

Cigar List available upon request

RONZACAPA23YO 19.00

It is full or apricots, citrus fruits, vanilla, cocoa and bourbon; rich and full-bodied with spicy chocolate flavors and a pleasing tannic bite; very long finish, clean and rich with a lovely liqueur-like density.

RONZACAPA XO

The Zacapa XO is a unique balance of hand selected rums aged 6 to 25 years in the unique "Sistema Solera" Older and younger rums are then blended as they age in a sequence of barrels that previously stored robust American whiskeys, delicate Sherries, fine Pedro Ximenez wines and finished in French Oak casks which previously aged Cognac.

GLENLIVET 18YO 24.50

Ouite big and well-rounded. There are notes of chewy sultanas and Sherried peels, barley sugars and toasty cereals with petals and apple blossom. A touch of fudge and gentle wisps of smoke. Full and rich with notes of chewy, tannic oak. Manuka honey and walnut with Cox's apples and orange peels.

Light, fragrant smoke - like herbs on fire. Also butterscotch, light menthol, nectarines, brine and ferns. A big floral note up front followed by a prickly middle, with sweet syrup, sugared flowers and an oily mouthfeel.

SLANE WHISKEY 15.50

Slane is a blended Irish whiskey aged in a combination of virgin-oak, refill-American-whiskey and olorososherry casks. The result is an elegant and spicy dram with notes of caramel, dried fruit, caramel and butterscotch.

WOODFORDRESERVE

Rich aromas of cinnamon and nutmeg, with fresh mint running underneath. Then cookie dough, brioche and honey, along with apricots and sultanas, a touch of vanilla and candied citrus peel. Great balance between sweet fruit, to asty oak and warm spices. Juicy sultanas, cinnamon-dusted pastries and Demerara sugar, freshened up with mint and caraway seed. Deliciously soft mouthfeel.

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Whisky 50ml Islav Calvados 50ml Cognac 50ml Lagavulin 16YO. 24.00 Island Martell Blue Swift 24.50 Rémy Martin VSOP. 12.50 Rémy Martin XO 40.00 Rémy Martin, Louis XIII 310,00 Richard Hennessy 290.00 **Blended Scotch Armagnac**

loe & Co	
ameson's	11.00
ameson Select Reserve Black Barrel 1780	13.50
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Irich

Johnnie Walker Gold Label Reserve 17.00

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