

## DESSERTS

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Cranachan parfait, oat brittle, raspberries **£8.5**

Plum and juniper doughnuts, bay leaf cream, almonds **£9**

Beetroot and chocolate fondant, chilli, crème fraiche ice cream **£9**

Roasted pear, mastic ice cream, filo, walnuts **£8.5**

Fig clafoutis, olive oil and lemon ice cream **£8**

Tiramisù Martini **£12**

Courvoisier, Disaronno, crème de cacao, espresso, mascarpone

Miso fudge, vanilla salt **£4**

## SHERRY

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Gutierrez Colosia Fino **£5**

Colosia Amontillado **£9.5**

## BRANDY

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Baron de Sigognac 10yrs **£11.5**

Courvoisier VSOP **£11**

Calvados Dupont VSOP **£13.5**

Maxime Trijol VSOP **£13.5**

## BOURBON & RYE

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Bulleit **£8**

Bulleit Rye **£10.5**

Eagle Rare 10 **£10.5**

## WHISKY

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Copper Dog **£9.5**

Roe & Co. **£11**

Talisker **£11.5**

Dalmore **£11**

Arbeg **£13**

Oban 14 **£13.5**

Nikka From the Barrel **£15**

## DIGESTIFS

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Cynar **£4**

Amaretto **£6.5**

Cointreau **£8**

Grand Marnier **£8**

Solerno **£9**

Limoncello **£8**

## AMARO

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Montenegro **£7**

Fernet Branca **£7**

Averna **£8**

## GRAPPA

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Nardini Riserva 40 **£8.5**

Bottega Pivata Barricata **£8**

## HOT DRINKS

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Espresso **£2**

Double espresso **£2.5**

Cappuccino, Latte **£3**

Flat white

Tea **£3.5**

Liqueur coffee **£7.5**

## DESSERT AND FORTIFIED WINES 50ml / bottle

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Pedro Ximenez, Gonzalez Byass, Jerez, Spain, NV **£6**

L'Ondenc Doux, Domaine Plageoles, Gaillac, France 2016 500 ml **£6 / £50**

Passito, Vigna del Volta, La Stoppa, Emilia-Romagna, Italy, NV 500ml **£8 / £72**

Petr Koráb, Blaufränkisch, Moravia, Czech Republic, 2015 500ml **£8 / £65**