

DESSERTS

—

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

Ricotta doughnuts, gooseberries, fresh elderflower **£8**

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

Strawberries and watermelon, sabayon **£8.5**

Apricot clafoutis, fig ice cream **£8**

Tiramisù Martini **£12**

Courvoisier, Disaronno, crème de cacao, espresso, mascarpone

SHERRY

—

Gutierrez Colosia Fino **£5**

Colosia Amontillado **£9.5**

PX, Gonzalez Byass **£11**

BRANDY

—

Courvoisier VSOP **£11**

10 Ans Reserve **£11.5**

Bes Armagnac

Elegance Grande **£13.5**

Champagne

GRAPPA

—

Tosolini Grappa **£9.5**

Di Moscato

Nardini Grappa **£8.5**

Riserva 40

AMARO

—

Montenegro **£7**

Fernet Branca **£7**

Averna **£8**

BOURBON & RYE

—

Bulleit **£8**

Bulleit Rye **£10.5**

Eagle Rare 10 **£10.5**

DIGESTIFS

—

Cynar **£4**

Amaretto **£6.5**

Cointreau **£8**

Grand Marnier **£8**

Solerno **£9**

Limoncello **£8**

WHISKY

—

Copper Dog **£9.5**

Roe & Co. **£11**

Talisker **£11.5**

Dalmore **£11**

Ardberg **£13**

Oban 14 **£13.5**

Nikka From The Barrel **£15**

Macallan 18 Oak **£38**

HOT DRINKS

—

Espresso **£2**

Double espresso **£2.5**

Cappuccino, Latte **£3**

Flat white

Tea **£3.5**

Liqueur coffee **£7.5**

DESSERT WINES 50ml / bottle

—

Pedro Ximenez, Bodega Emilio Hidalgo, Jerez, Spain, NV 500ml **£6 / £55**

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

Pinot Gris, Selection de Grain Nobles, Domain Pierre Frick, 2008 375ml **£9.5**

Maury, Domaine Mas Amiel, Roussillon, France, 2014 750ml **£11 / £75**