

DESSERTS

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Millefeuille, raspberries, burnt honey, whisky **£8.5**

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

Soft meringue, lemon curd, fennel, lime sorbet **£9.5**

Flaugnarde, apricot, flaked almond, fig leaf ice cream **£9**

Miso fudge, vanilla salt **£4**

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Tiramisù Martini **£12**

Courvoisier VSOP, Disaronno, crème de cacao, espresso, mascarpone

Lemon Meringue Martini **£12**

Lemon infused Black Cow vodka, limoncello, mascarpone, citrus

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**

WHISK(E)Y

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Copper Dog **£9.5**

Roe & Co. **£11**

Talisker 10 **£11.5**

Dalmore 12 **£11**

Ardbeg 10 **£13**

Oban 14 **£13.5**

Balvenie Portwood 21 **£36**

Nikka From the Barrel **£15**

DIGESTIFS

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Cynar **£4**

Amaretto **£6.5**

Cointreau **£8**

Grand Marnier **£8**

Solerno **£9**

AMARO

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Montenegro **£7**

Fernet Branca **£7**

Averna **£8**

GRAPPA

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Nardini Riserva 40 **£8.5**

Bottega Privata Barricata **£8**

HOT DRINKS

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Espresso **£2.5**

Double espresso **£2.8**

Cappuccino, Latte **£3**

Flat white

Tea **£3.5**

Liqueur coffee **£7.5**

DESSERT AND FORTIFIED WINES 50ml / 500ml

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Pedro Ximénez, Bodega Emilio Hidalgo, Jerez, Spain, NV **£6 / £50**

L'Ondenc Doux, Domaine Plageoles, Gaillac, France 2017 **£6 / £50**

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

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