

DESSERT MENU

£11.50 EACH

Sticky Toffee Pudding

Toffee Sauce, Cornish Clotted Cream Ice Cream

Paired with - The Balvenie American Oak 12yr - £19

EDG (793 Kcal)

May contain P,Su,N

Dark Chocolate Cookie Dough Brownie

Pistachio Ice Cream

Paired with - Pedro Ximenez Sherry - £13

EDNG (687 Kcal)

May contain P,Su,S

Winter Berry Pannacotta

Compote, ginger snap

Paired with - Château Grand-Jauga, Sauternes - £12

D (500Kcal)

Biscoff Cheesecake

Coffee Cream (VG)

Paired with - Bowmore 15 Y.O - £20

GS (1000 Kcal)

May Contain: DPN

Bone Marrow Brûlée

Traditional Shortbread

Paired with - Cointreau - £12

EDG (786 Kcal)

May contain P,Su,SG

Breakfast Pastry 'Bread & Butter' Pudding

Clotted Cream Ice Cream

Subject to availability

Paired with - Balvenie Doublewood 12yr - £16

EDPSNG,Ye (758 Kcal)

May contain Su

TEA & COFFEE

TEAS £7.5

English Breakfast

Decaffeinated Breakfast

Lemongrass & Ginger

Bora-Bora Fruity Tea

Peppermint

Jasmine Green Tea

Chamomile

Earl Grey

Single Espresso

£5.5

Double Espresso

£6.5

Caffe Americano

£5

Flat White

£7.5

Cappuccino

£7.5

Caffe Latte

£7.5

Caffe Mocha

£8

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order. We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergens.

Allergen Key – Eggs (E), Fish (F), Dairy (D), Peanuts (P), Shellfish (Sh), Molluscs (Mo), Sesame (Se), Sulphur (Su), Celery (C), Mustard (Mu), Gluten (G), Lupin (L), Soya (S), Tree Nuts (N), Yeast (Ye).

AFTER DINNER - DIGESTIFS

COCKTAILS

Rusty Nail Blended Scotch Whisky, Drambuie	£19	Old Fashioned Bourbon, Angostura Bitters	£20
Irish Coffee Irish Whiskey, Coffee, Cream <i>D</i>	£19	Negroni Dry Gin, Sweet Vermouth, Campari	£20
Espresso Martini Vodka, Coffee Liqueur, Coffee, Vanilla	£20	Vieux Carre Rye Whisky, Cognac, Sweet Vermouth, DOM Benedictine	£21

WHISKY, WHISKEY & BRANDY

	50ml		50ml
Rémy Martin VSOP	£16	Hennessy XO	£38
Yamazaki Distiller Reserve	£20	Yamazaki 12 Y.O	£38
Dalwhinnie 15 Y.O	£15	Glenfarclas 25 Y.O	£40
Glenlivet 15 Y.O	£16	Laphroaig 18 Y.O	£53
Green Spot	£18	Balvenie 21 Y.O Port Wood	£58
Willet Pot Reserve	£20	Johnnie Walker Blue Label	£64
Whistle Pig 10yr Rye	£21	Ballantines 17 Y.O Bottled 1975	£150
Macallan 15 Y.O Double Cask	£26	Hennessy Paradis	£270

SWEET WINE, PORT & FORTIFIED

	Glass 75ml	Bottle
Château Grand-Jauga, Sauternes, 2019 (375ml) <i>Bordeaux, France</i>	£12	£43
Bodegas Hidalgo, Pedro Ximenez (375ml) <i>Jerez, Spain</i>	£13	£50
Graham's, Late Bottle Vintage Port, 2018 (700ml) <i>Douro, Portugal</i>	£13	£55
Royal Tokaji, Blue Label Aszú, 5 Puttonyos, 2017 (500ml) <i>Tokaji, Hungary</i>		£65
Château Guiraud, Sauternes, 2006 (375ml) <i>Bordeaux, France</i>		£69
Fonseca, Tawny Port, 20 Years Old (700ml) <i>Douro, Portugal</i>	£16	£71

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your final bill.
Please be aware all of our wines contain Sulphites.