

AFTER DINNER DRINKS

DESSERT WINE

125ml bottle

Moscato Passito, Araldica, Piemonte, Italy

6.00 17.00

A beautifully balanced dessert wine citrus and honey characters and a lingering zesty finish.

(37.5 cl)

Haut Mouleyre Cadillac, Bordeaux, France

7.00 20.00

Gold colour with grey shades. Spicy floral nose, Mouth full, balanced, persistent with notes of oranges confit.

(50 cl)

Vendimia Tardia, Nectaria, 2010, Batrytis Riesling

8.00 23.50

The sweetness of Chile is concentrated into this exclusive and pioneering natural sweet wine.

(37.5 cl)

PORT

Graham's Reserve Port

6.95 40.00

Full bodied, with rich opulent black fruit on the palate and fragrant brambly aromas.

(750 cl)

WHISKY

25ml

Bulleit Bourbon

4.00

Monkey Shoulder

6.00

Glenfiddich

5.00

Oban 14

6.50

Bowmore No.1

5.50

Laphroig 10

5.50

COFFEE

Espresso

2.40

Americano

2.50

Cappucino

3.00

Latte

3.00

Liqueur coffee

7.90

Mocha/Hot chocolate

3.30

Tea- Ask about our selection

2.40



DESSERTS

BLACK FOREST MOUSSE <i>with honeycomb & cherry sorbet (VE/GF)</i>	7.00
MANGO & PASSIONFRUIT BAVAROIS <i>black pepper biscuit (GF)</i>	7.00
STICKY TOFFEE PUDDING <i>Crème fraîche sorbet & butterscotch sauce</i>	6.50
APPLE & CARAMEL PANNACOTTA <i>with cider jelly</i>	7.00
CHEESE BOARD <i>a selection of 3 cheeses, apple, celery, grapes & biscuits</i>	9.50

Please note some of our dishes may contain traces of nuts

Some of our dishes can be prepared so they are suitable for gluten free diet.

Please advise your server of any dietary requirements.

VAT is included at the standard rate.