

TEA & COFFEE

TEA

Self-confessed tea geek, Henrietta Lovell, travels the world selecting the finest teas for your tea-drinking pleasure

RAF English Breakfast Traditional blend of Ceylon and Assam, proceeds go to RAF Wings Appeal	3.25
Lost Malawi Black Single estate Assam	3.25
Green Tea A wok fired fresh green tea from Fujian, China	3.25
Earl Grey From the Tregothan Estate in Cornwall, made with real bergamot oil	3.25
Silvertip Jasmine Made by laying the tea out with fresh jasmine flowers for 6 nights	3.25
Chamomile Aromatic and relaxing	3.25
Wild Rooibos A super rare, truly wild caffeine-free tea from South Africa	3.25
Second Flush Darjeeling Delicate and floral black tea	3.25
Lapsang Souchong Delicately smoked, whole-leaf black tea	3.25

COFFEE

All our coffees are made with Small Batch Coffee Company seasonal roasts

Espresso, Macchiato, Cappucino, Latte or Flat White	3.25
Irish Coffee	8.25

P U D D I N G S C H E E S E

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PUDDINGS

Crunchy Bar ~ 8.00

50p from every one we serve goes to Action Against Hunger to support their aid work around the world.

Black Forest Pavlova ~ 7.00

Sticky Toffee Pudding ~ 7.50
with Clotted Cream

Lemon & Yoghurt Cheesecake ~ 7.00

Peanut Butter Shortbread ~ 7.50
with Salted Caramel Ice Cream

Bakewell Pudding ~ 7.00
with Almond Ice Cream

ICE-CREAM & SORBET

Lemon Meringue Sundae ~ 6.50

Sticky Toffee Sundae ~ 6.50

Scoops ~ 3.00

Ice Cream: *Mascarpone, Salted Caramel or Almond*

Sorbet: *Blackberry, Lemon or Cherry*

CHOCOLATES

Salted Caramel Rolos ~ 4.00

CHEESE

Colston Bassett Stilton with Pears & Walnuts ~ 5.00

Neal's Yard Cheeses ~ 3.00 each

Tunworth, Corra Linn or Cashel Blue

cheese may be unpasteurised, please ask for more details.

Small Batch Coffee and Rare Tea Company Teas ~ 3.25

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.

POST-PRANDIALS

PUDDING-REPLACERS

Tokaji Smash ~ 9.00

Tokaji, Apricot Brandy, Pineapple & Lemon

Grasshopper ~ 9.00

Brandy, Crème de Menthe, Crème de Cacao & Double Cream

Piña Colada ~ 12.00

Havana 7 Year Old Rum blended with Coconut & fresh Pineapple

AFTER-DINNER RELAXERS

Full-Fat Old Fashioned ~ 12.50

Buttered Bourbon stirred over ice

Made Man ~ 9.50

Rye Whiskey, Fernet Branca, Yellow Chartreuse & Cherry Heering

Bottle of Manhattan (for 2) ~ 17.50

Bourbon, Vermouth, Maraschino, Angostura Bitters & a dash of Absinthe

Precursory Cocktail ~ 9.50

Dixon's 'Double Diamond' Port, Vermouth, Angostura & Orange Bitters

POST-GLUTTONY PICK-ME-UPS

Espresso 'Martini' ~ 9.25

Vodka, homemade Coffee Liqueur & Small Batch Coffee

Tropical Cobbler ~ 10.00

Mango infused Aperitif wine, Lemon, Curacao, Maraschino & Pineapple

TEQUILA & MEZCAL

50ML

Del Maguey Minero Mezcal <i>Santa Catarina Minas, Mexico</i> An hour beyond the village of Chichicapa, Florencio Carlos Sarmiento and his sons work in an arid semi-tropical microclimate to produce this delicious smokey mezcal.	13.50
Cabeza <i>Jalisco, Mexico</i>	6.50
Ocho Blanco 'Single Estate' <i>Jalisco, Mexico</i>	7.50
Olmecca Altos Reposado <i>Jalisco, Mexico</i>	8.00
Tapatio Blanco <i>Jalisco, Mexico</i>	8.00
Tapatio Añejo <i>Jalisco, Mexico</i>	9.00
Siete Leguas Añejo <i>Jalisco, Mexico</i>	11.50
Chinaco Blanco <i>Tamaulipas, Mexico</i>	12.00
Enmascarado 54 Mezcal <i>Santiago Matatlán, Mexico</i>	16.00

DIGESTIVE LIQUEURS

50ML

Pococello Limoncello <i>London, England</i> Pococello is made by the wonderful chaps at Pizza Pilgrims, Soho, with 100% Amalfi Lemons and a spirit produced at the Chase distillery in Hertfordshire. It's nothing less than the perfect accompaniment to your very own dolce vita.	6.00
Amaretto Lazzaroni <i>Lombardy, Italy</i>	6.00
Fernet Branca <i>Lombardy, Italy</i>	6.50
D.O.M Bénédicte <i>Normandy, France</i>	6.50
Chartreuse Only three monks know the identity of the 130 plants, how to blend them and how to distill them into this world famous liqueur. They are also the only ones who know which plants they have to macerate to produce the natural green and yellow colours.	
Yellow Chartreuse <i>Savoy, France</i>	6.50
Green Chartreuse <i>Savoy, France</i>	8.00
Amaro CioCiaro <i>Abruzzo, Italy</i>	7.50
Kümmell Wolfschmidt <i>Coventry, England</i>	7.00

PORT & SHERRY

70ML BTL

In Michael Palin's Ripping Yarns, a succession of upper-class English army officers in Raj-era India shoot themselves after being caught out passing the port in the wrong direction. If you ever find yourself dining with our country's great and good and don't want to meet a similar end, here's what you need to know.

Once decanted, pass the port to the left, pouring a glass for your neighbour on your right before you do so. It should continue on its clockwise journey until it's finished. If the decanter does stall on its way, it's considered very bad form to ask for it. Instead, ask the person hogging the decanter: "Do you know the Bishop of Norwich?" If they are au fait with port etiquette they will immediately realise their faux pas and pass along the decanter with an apology. If not, and they answer in the negative, you should say: "He's a terribly good chap, but he always forgets to pass the port."

The poor Bishop in question? Henry Bathurst, Bishop of Norwich from 1805-1837, who in his nineties used to fall asleep and fail to pass the port.

Lustau, 'San Emilio' Pedro Ximénez (37.5cl) (Sweet)	6.00	30.00
Lustau, 'Papurusa' Manzanilla (Dry)	4.00	40.00
Dixon's 'Double Diamond' 10 Year Old Tawny Port (37.5cl)	8.00	32.50
Quinta de la Rosa LBV Port 2011	6.00	55.00
Quinta de la Rosa LBV Port 2010 (50cl)		37.50
Krohn 20 Year Old Tawny Port	8.50	82.50
Dow's Vintage Port 1991		120.00
Taylor's Vintage Port 1963		375.00

APPLE BRANDY

50ML

Shipwreck <i>Somerset, England</i>	7.50
When the MSC Napoli sank off the Devon coast in 2007, seaside looters left behind high quality American oak casks bound for France. Julian Temperley managed to get his hands on them (by legal means) and now uses them to age small batches of his Somerset Cider Brandy.	
Somerset 10 Year Old <i>Somerset, England</i>	7.50
Somerset 15 Year Old <i>Somerset, England</i>	9.00
Père-Magloire VSOP <i>Calvados, France</i>	7.50
Père-Magloire XO <i>Calvados, France</i>	14.00

GRAPPA & EAU DE VIE

50ML

Tosolini Grappa Bepi Tosolini, hailed as the "patriarch of the still" heads up this family operated distillery in Marsure di Povoletto, Italy. They use a specially commissioned steam heated still to produce delicious single grape variety grappas.	
Chardonnay, Moscato or Pinot Grigio	7.50
Miclo Eau de Vie Based in the village of Lapoutroie Alsace, the Miclo family have been producing world famous Eau de Vie, literally meaning water of life, since 1962.	
Framboise or Poire William <i>Alsace, France</i>	8.50
Vieille Prune <i>Alsace, France</i>	9.00

COGNAC & ARMAGNAC

50ML

Comte de Lauvia VSOP 8 Year Old <i>Bas-Armagnac</i>	7.00
Hine 'H' by Hine VSOP <i>Fine Champagne, Cognac</i>	8.00
AE Dor VSOP <i>Grande Champagne, Cognac</i>	8.50
Château de Beaulon 'Folle Blanche' <i>Cognac</i>	8.50
A single estate, Fin Bois Cognac using the same grape that was predominately used pre-phyloxera in France. Using only the characterful Folle Blanche grape rather than the ubiquitously bland Ugni Blanc grape variety, this is a remarkably floral and fruity style.	
Léopold Gourmel Age du Fruit 10 Year Old <i>Cognac</i>	13.50
Léopold Gourmel Age des Fleurs 15 Year Old <i>Cognac</i>	15.00
Delamain 'Pale & Dry' XO <i>Grande Champagne, Cognac</i>	15.00
Hine Antique XO <i>Grande Champagne, Cognac</i>	17.00
Martell 'Cordon Bleu' <i>Cognac</i>	18.50
Martell XO <i>Cognac</i>	20.00
Darroze Assemblage 40 Year Old <i>Bas-Armagnac</i>	24.00

DESSERT WINE

70ML

BTL

Disznóko, Late Harvest Tokaji 2012 <i>Tokaji, Hungary (50cl)</i>	5.50	37.50
Clos Lapeyre, 'La Magendia de Lapeyre' 2011 <i>Jurançon, France (37.5cl)</i>	8.00	40.00
Vignalta, 'Alpianea' Fior d'Arancio 2011 <i>Veneto, Italy (50cl)</i>		50.00
Disznóko, Tokaji Aszú 5 Puttonyos 2006 <i>Tokaji, Hungary (50cl)</i>		65.00
Klein Constantia, 'Vin de Constance' 2008 <i>Cape Peninsula, South Africa (50cl)</i>	11.50	75.00
Marjan Simcic, 'Leonardo' Ribolla 2006 <i>Goriška Brda, Slovenia (37.5cl)</i>		90.00
Mas Amiel, Maury 1980 <i>Languedoc-Rousillon, France</i>		96.00
Didier Dagueneau, 'Les Jardins de Babylone' Jurançon 2009 <i>Jurançon, France</i>		130.00
Château d'Yquem 2007 <i>Sauternes, France</i>		700.00
Château Suduiraut <i>Sauternes, France</i>		
1997 (37.5cl)		62.50
1989		175.00
1988		180.00
1982		195.00
1979		205.00
1978		200.00
1975		

RUM

50ML

Hawksmoor Plantation Single Cask <i>Reunion Islands</i>	10.00
Master Blender of Plantation Rum Alexandre Gabriel has been working hard to create Hawksmoor's very own signature Rum. A "Pur Jus" style rum made from fermented sugar cane juice shipped from the Reunion Island in the Indian Ocean to the South West of France where it underwent twelve years of ageing in ex bourbon barrels and a further one year in Madeira casks.	
Chairmans Spiced <i>St. Lucia</i>	5.50
Plantation 5 Year Old <i>Barbados</i>	6.00
Ron Abuelo <i>Panama</i>	6.00
R.L.Seale 10 Year Old <i>Barbados</i>	7.00
Smith & Cross <i>Jamaica</i>	7.50
Caña Brava <i>Panama</i>	8.00
El Dorado 12 Year Old <i>Guyana</i>	8.50
Appleton Estate 8 Year Old <i>Jamaica</i>	8.50
Appleton Estate 12 Year Old <i>Jamaica</i>	8.50
Diplomatico Reserva Exclusiva <i>Venezuela</i>	9.00
Havana Seleccion de Maestros <i>Cuba</i>	9.50

RYE

50ML

In colonial days, rum was the favoured tippie; when the American revolution brought the rum trade to a halt, thirsty Americans sought spirits made closer to home. The eastern markets proved attractive to Scottish and Irish settlers in Pennsylvania and Maryland, whom for decades had been distilling whiskey from the abundant rye grain.

Bulleit Rye <i>Kentucky</i>	8.00
Rittenhouse 100 "Bottle in Bond" <i>Kentucky</i>	8.00
Wild Turkey 81 "Straight Rye" <i>Kentucky</i>	8.50
Jefferson's 10 Year Old <i>Kentucky</i>	10.00
Sazerac Rye <i>Kentucky</i>	11.00

BOURBON

50ML

Old Granddad 114 <i>Kentucky</i> Distilled by the Jim Beam plant in Clermont, Kentucky named after the legendary master distiller Basil Hayden. A fanciful portrait of Basil is depicted on the front of each bottle. A old style bourbon with a high rye content which provides a spicy kick on the palate.	8.50
Knob Creek "Small Batch" 9 Year Old <i>Kentucky</i>	7.00
Woodford Reserve <i>Kentucky</i>	7.00
Elijah Craig 12 Year Old <i>Kentucky</i>	7.00
Wild Turkey "Rare Breed" <i>Kentucky</i>	8.00
Wild Turkey 101 <i>Kentucky</i>	9.00
Eagle Rare 10 Year Old <i>Kentucky</i>	9.00
Basil Hayden <i>Kentucky</i>	12.00
Booker's "True Barrel" <i>Kentucky</i>	13.50
George T Stagg "Barrel Proof" <i>Kentucky</i>	15.00
William Larue Weller "Barrel Proof" <i>Kentucky</i>	20.00
Parkers "Cask Strength" <i>Kentucky</i>	35.00

WHISKY

Gone are the days when region and age dictated the flavour of a whisky. With the ever expanding range and variety of malts we have opted to break away from the norm and list our range not by region but by flavour profile giving a less forboding and easily digestible menu with examples of our favorites from each category. *Slàinte mhath!*

Light & Floral These whiskies are usually without a whiff of smoke offering instead notes of grassy green organics. They may be light on the palate but pack plenty of power on the finish.

Hakushu Distillers Reverse 10.50
Yamanashi, Japan
A no age statement whisky blended with lightly peated malts filtered through bamboo charcoal to give a wonderfully light and fresh aperitif style malt.

Fruity & Spicy The fruitiness of these whiskies can be both sharp and mellow and similarly the spice can feel like pepper in the tongue or soft like fruit cake.

Benromach 10 Year Old 11.00
Speyside, Scotland
A beautifully example of a sweet, spicy, nutty malt from the largest whisky producing area in Scotland. Cask strength, water advised!

Full Bodied & Smoky There is something almost medicinal about the fuller, smokier, oily whiskies. Peat smoke can add delicious flavours to the malt including salt spray, tar or soot.

Nikka Pure Malt White 12.00
Yoichi, Japan
A unique blend of peated malt whiskies from the Yoichi and Miyagikyo distilleries resulting in a beautiful sweet, salty, flavour with plenty of peat.

Rich & Rounded These qualities and flavours are usually imparted during maturation. The oak from the cask works with the liquid to create subtle changes to the flavour, texture and aroma of a whisky.

Aberlour "A'bunadh" 10.00
Speyside, Scotland
Meaning "the origin" in gaelic, A'bunadh is strong, fruity with loads of sherried complexity.

LIGHT & FLORAL

50ML

Clerk Of The Works 16 Year Old <i>Speyside, Scotland</i>	11.00
Compass Box Asyla <i>Blended, Scotland</i>	6.00
Glenmorangie 10 Year Old <i>Highlands, Scotland</i>	8.00
Glenfiddich 12 Year Old <i>Speyside, Scotland</i>	7.00
The Glenlivet 12 Year Old <i>Speyside, Scotland</i>	10.00

FRUITY & SPICY

50ML

Compass Box Spice Tree <i>Blended, Scotland</i>	9.00
Glenfiddich 15 Year Old <i>Speyside, Scotland</i>	9.00
Nikka Coffey Grain <i>Miyagi, Japan</i>	12.00
Redbreast 15 Year Old <i>Cork, Ireland</i>	13.00
Clynelish Distillers Edition 1997 <i>Highlands, Scotland</i>	14.00
Old Pulteney 21 Year Old <i>Speyside, Scotland</i>	16.00
Lochside "Single Blend 1964" 46 Year Old <i>Highlands, Scotland</i>	60.00

FULL BODIED & SMOKY

50ML

Compass Box Peat Monster <i>Blended, Scotland</i>	9.50
Laphroaig 10 Year Old "Cask Strength" <i>Islay, Scotland</i>	11.00
Talisker Distillers Edition <i>Skye, Scotland</i>	11.00
Lagavulin Distillers Edition <i>Islay Scotland</i>	14.00
Caol Ila 15 Year Old "Unpeated" <i>Islay, Scotland</i>	16.00

RICH & ROUNDED

50ML

GlenGarioch 12 Year Old <i>Highlands, Scotland</i>	10.00
Glenfarclas 105° <i>Speyside, Scotland</i>	10.00
GlenDronach 15 Year Old "Revival" <i>Highlands, Scotland</i>	11.00
The Glenlivet 18 Year Old <i>Speyside, Scotland</i>	14.00
Glenfiddich 21 Year Old <i>Speyside, Scotland</i>	21.00