



After Dinner Drinks

Brandies

Cognac VSOP	<i>Remy Martin</i> 40%	5
Solara Gran Reserve	<i>Fernando De Castilla</i> 38%	6
Calvados	<i>Daron</i> 40%	5
Armagnac XO	<i>Tariquet</i> 40%	6
Cognac XO	<i>Hennessy</i> 40%	14

Scotch Whisky

Laphroaig	<i>Islay</i> 10yr 40%	5
Talisker	<i>Skye</i> 10yr 45.8%	6
Glenmorangie	<i>Highland</i> 10yr 40%	5
The Balvenie	<i>Speyside</i> 12yr 40%	7
The Glenrothes	<i>Speyside</i> 43%	8
Murray McDavid	<i>Littlemill 1990 Islay</i> 53.5%	12

Irish and American

Bushmills	40%	5
Bulleit	40%	4.5
Woodford Reserve	43.2%	6
Southern Comfort	35%	4.5

Digestifs

Cointreau	40%	4
Disaronno Amaretto	28%	3.5
Drambuie	40%	4.5
Grand Marnier	40%	4.5
Kahlua	20% (50ml)	5
Frangelico	20%(50ml)	5
Baileys	17% (50ml)	4.5
Tia Maria	20% (50ml)	5

(25ml unless otherwise stated)

**Selection of coffees from Small Batch Coffee and specialist teas available
Please ask your server (from £2)**

Desserts



Dark chocolate mousse, milk ice cream, coffee foam, whisky sugar

Blackberry cheesecake, apple sorbet

Roast fig, almond and pistachio tart, pistachio ice cream

Barkham Blue cheese and port cannelloni, poached pear, pear consomme

Selection of British cheeses, truffle honey, chutney, breads (£4 supplement)

Homemade chocolate fudge

Suggested wine matches

Antique PX Sherry

Moscato Passito

Riesling

Muscat

Port

Dessert Wines & Port

Moscato Passito

Araldica, Italy

75ml

Bottle

5

22

375ml

Muscat

Campbells Rutherglen, Australia

7

30

375ml

Riesling

Paul Cluver, South Africa

8

35

375ml

Tokaji

Classic, Hungary

8.5

36

500ml

Antique Pedro Ximenez

Fernando de Castilla, Spain

10

50

500ml

Krohn Colheita

Porto 1997

6.5

50

750ml

A discretionary 12 percent service charge will be added to your bill

