# **AFTERS**

Treacle Tart; vanilla ice cream, candied pecans (v) ~ Balvenie DoubleWood 12 Year Old £10 (50ml) ~	8
Maple & Fig Cheesecake; pomegranate molasses popcorn ball (pb) ~ Château Grand Jauga, Sauternes £9.5 (125ml) ~	8
Salted Caramel Brûlée; shortbread biscuits (v) ~ Graham's 10 Year Old Tawny Port £8.5 (100ml) ~	7
Baked Apple Crumble Pie; clotted cream custard (v) (pbo) ~ Blackberry Bramble £10.5 ~	8.5
Raspberry & Dark Chocolate Brownie; raspberry ripple ice cream, fresh raspberries (v) ~ Errázuriz Late Harvest Sauvignon Blanc £7.5 (125ml) ~	8
Sticky Toffee & Date Pudding; espresso toffee sauce, candied coffee beans and vanilla ice cream (v) ~ Flat White Martini £11.5 ~	7.5
British Cheese Board; celery, grapes, red onion marmalade, selection of biscuits (v) ~ Dow's Fine Ruby Port £5.5 (100ml) ~	<b>12.5</b> ~ for two ~
Ice Cream & Sorbet (v) (pbo)  ~ ask your server for flavours available ~	<b>1.5</b> ~ per scoop ~

# PORT & DESSERT WINE

#### DOW'S FINE RUBY PORT

5.5 100ml

DOURO, PORTUGAL E

Silky and smooth with intense dark fruit and a hint of cocoa.

#### GRAHAM'S 10 YEAR OLD TAWNY PORT

8.5 100ml

DOURO, PORTUGAL E

Rich, mature fruit flavours and spice and a luscious long finish.

## ERRÁZURIZ LATE

#### HARVEST SAUVIGNON BLANC

7.5 125ml | 22 375ml Bottle

CASABLANCA VALLEY, CHILE E

Pleasing character which expresses oak, honey, raisins & apricots.

### CHÂTEAU GRAND JAUGA SAUTERNES

9.5 125ml | 29 375ml Bottle

BORDEAUX, FRANCE VE E

Fine and elegant wine with luscious sweetness and rich finish.

# HOT DRINKS

## **SPIRITS**

Flat White	3	Glenfiddich 12 Year Old	4.7
Americano	2.7	Balvenie DoubleWood 12	5
Cappuccino or Latte	3	Year Old	
Espresso	2.4 / 2.9	Laphroaig 10 Year Old	5.2
Mocha	3.4	Woodford Reserve	5.2
Birchall's Teas	2.7	Suntory Hibiki Harmony	5.8
Hot Chocolate	3.5	Martell VS	4.1
		Bailey's (50ml)	5

## LIQUEUR COFFEE

5.5

Paddy & Scott's coffee combined with your choice of spirit, topped with indulgent double cream ~ Bailey's, Disaronno, Kahlúa, Martell VS or Jameson ~



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (v) vegetarian (vo) vegetarian option available (pb) plant-based ingredients (pbo) plant-based option available. All spirits served in 25ml measures unless stated.