



After Dinner Cocktail
Espresso Martini £8.50
Matcha green tea Martini £8.50
Wimbledon Martini £8.50
Vesper Martini £8.50

Desserts

Orange & cinnamon panna cotta, honeycomb £7.95
Mandarin sorbet
(La Fleur D'Or, Sauternes 2013 £7.80/50ml)

Apple tart tatin £7.95
Cinnamon ice cream
(Akashi Tai "plum infused sake" £6.80/50ml)

Chocolate pot, Oreo crumb £8.95
Pistachio ice cream
(Chambord "Black raspberry" liqueur £4.00/35ml)

Lemon posset £6.95
Raspberry sorbet
(Prosecco NV Extra Dry, Porte Leone £5.50/125ml)

Cheese Board £11.95
(Served with crackers and chutney)
(Quinta da Leda, Vintage port 1999 £8.90/50ml)

Digestif:

Grappa £5.00 | Clos Martin VSOP Armagnac £5.40 | Cognac XO Ovation Tesseron £8.50
Bas Armagnac Recolte 1984 £9.00 | Ron Barcelo Imperial Blend 30th Anniversary £12.50

Whisky:

Edradour 10yo £6.20 | Nikka from the Barrel blend - £8.95 |
Laphroaig 10yo £5.80

Liqueur:

Amaretto Puccini £4.95 | Baileys £3.95 | Cointreau £3.95 | Kahlúa £3.85
Chambord £4.00

Sweet & Fortified:

Tio Pepe Fino £4.00 | Harveys Bristol Cream £4.50 | Harveys VO Amontillado £5.50
Ferreira Porto 20Yo Tawny £6.90 (50ml)

Please note all our single measures are at 35ml and large measures at 50ml.
All Sweet and Fortified wines are served at 100ml unless stated otherwise.
Please note there is a discretionary service charge of 10% that will be included on your bill.
Food allergies and intolerances: before ordering please speak to a member of staff who
will be more than happy to advise