



PUDDINGS

Yorkshire rhubarb crumble,
almonds, vanilla ice cream pb

8

Chocolate marquise,
milk ice cream v

8

Lemon & vanilla cheesecake,
raspberry sorbet v

8

Ice creams & sorbets,
3 scoops v / pb

8

British cheese board,
apple chutney, crackers v

14

v - vegetarian pb - plant based

Let us know of any dietary or allergen needs.

Optional 12.5% service charge will be added to your bill.

AFTER DINNER COCKTAILS

Espresso Martini	13
Sapling vodka, coffee liqueur, espresso	
Irish Coffee	12.5
Green Spot Irish Whiskey, coffee & cream	
Old Fashioned	12.5
Buffalo Trace bourbon, orange Angostura bitters	

DIGESTIFS

El Dorado 12 YO, GUY	6.5
Zacapa 23 YO, GTM	8
Hennessy VSOP Cognac, FRA	8
Camus VSOP Cognac, FRA	9
Balvenie 14 YO Caribbean Cask, Speyside	8.5
Glenturret Triple Wood, Highland	8.5
Lagavulin 16 YO, Islay	9.5
Lot 40 Rye, CAN	6.5
Nikka, 'From the Barrel', JPN	8

SWEET

'20 Monbazillac, Domaine de L'Ancienne Cure, South West, FRA	8 / 35
'21 Late Harvest, Tokaji, Juliet Victor, Mad, HUN	8

LIQUEUR ALL 5

Kyro Dairy Cream (DF)
Amaretto Saliza
Drambuie
Limoncello di Amalfi, Staibano
Frangelico
Grand Marnier, Cordon Rouge
Sambuca Antica