



AFTER DINNER TIPPLES

BRITISH NEGRONI 12.0

ADNAMS GIN, KAMM & SONS, SACRED SPICED VERMOUTH

SHEDSPRESSO MARTINI 12.0

BLACK COW VODKA, FAIR COFFEE LIQUEUR, SUGAR,
GENTLEMEN BARISTA ESPRESSO



BRANDY & DIGESTIF

KINGSTON BLACK, APPLE CIDER BRANDY 18%	7.0
DELAMAIN COGNAC 42%	10.0

WHISKEY

ADNAMS SINGLE MALT WHISKEY 40%	7.5
THE ENGLISH SINGLE MALT ORIGINAL 43%	10.0
THE ENGLISH SINGLE MALT SMOKEY 43%	10.0
BUFFALO TRACE BOURBON 45%	11.0



DESSERT WINE & PORT

MANZANILLA BARBADILLO, NV, JEREZ, SPAIN	7.0	29.0
PEDRO XIMENEZ, BARBADILLO, NV, JEREZ, SPAIN	7.0	29.0
GRAHAM'S 10Y TAWNY PORT, PORTUGAL	8.0	
COTEAUX DU LAYON, CHATEAU SOUCHERIE, 2018	9.5	28.5
GRAHAMS LATE BOTTLED VINTAGE, PORTUGAL, 2014	9.5	
LES LIONS DE SUDUIRAUT, SAUTERNES, 2015	10.0	48.0
CANE CUT SEMILLON, VOYAGER ESTATE, MARGARET RIVER, 2018	12.0	55.0



DESSERT MENU

SALTED CARAMEL CHOCOLATE TORTE, BRANDY-SOAKED
GRAPES, CLOTTED CREAM 6.5



CRAB APPLE JELLY, BURNT BUTTER CUSTARD,
LADY GREY ALMOND BISCUIT CRUMB 6



WHITE CHOCOLATE & DAMSON CHEESECAKE,
CLOVE SYRUP, BLACKBERRIES 6.5



WARM PEAR & MINCEMEAT STRUDEL,
STEM GINGER CREAM, CUSTARD 12

FOR TWO TO SHARE

12-MONTH AGED CORNISH GOUDA 6.5
SERVED WITH CRYSTALLISED HEATHER HONEY

Please note that a discretionary 12.5% service charge will be added to your bill.

Kindly inform us of any allergens when ordering your meal.