

## DESSERT WINES

<b>SWEET</b>	75ml
Muscat de Riversaltes, Chateau de Jau, France 2014	7.50
Ctx. du Layon, Domaine de Forges, Loire Valley, France 2014	8.00
Sauternes, Castelnau de Suduiraut, France 2005	11.00
Tokaji Aszu, "5 Puttonyos", Royal Tokaji, Hungary 2009	11.50

## FORTIFIED

Mas Amiel, Maury, France 2012	8.50
Blandy's 10 Year, Madeira, Portugal NV	8.50

## SHERRY

Fino, Fernando de Castilla, Jerez, Spain NV	8.25
Pedro Ximenez, El Candado', Valdespino, Spain NV	9.50

## PORT

Graham's, Six Grapes Reserve, NV	7.50
Graham's, 10 Years Old Tawny, NV	10.00
Graham's, Quinta Dos Malvedos, 2004	11.50

## DESSERT COCKTAILS

<b>Espresso Martini</b>	<b>12.50</b>
Rum based, delicate notes of vanilla, hazelnut liquor & coffee	
<b>Deep Purple</b>	<b>12.50</b>
Fresh blackberries muddled and shaken with sloe gin, blackberry liqueur, a dash of cranberry juice and fresh mint, served in a chilled martini glass	
<b>Martell Crusta</b>	<b>12.50</b>
Martell VSOP, Mandarin Napoleon, lemon juice, vanilla bitters. It is shaken and served in a liqueur glass crusted with sugar and a lemon peel inside the glass.	
<b>Round bout midnight</b>	<b>12.50</b>
Bulleit bourbon stirred perfectly with Pedro Ximenez and Dom Benedictine finishing with chocolate bitter. Served with chocolate and dry apricot in goblet.	

## DESSERTS

<b>Berry</b>	<b>7.50</b>
Winter berry cheesecake parfait, raspberry sorbet Tokaji Aszu, "5 Puttonyos", Royal Tokaji, Hungary 2009 75ml	11.50
<b>Coffee</b>	<b>8.00</b>
Cappuccino mousse, coffee macaroon, milk ice cream Muscat de Riversaltes, Chateau de Jau, France 2014 75ml	7.50
<b>Cranberry</b>	<b>7.50</b>
Bakewell tart, cranberry jam, Crème Fraiche sorbet Coteaux du Layon, Dom. de Forges, France 2014 75m	8.00
<b>Chocolate</b>	<b>8.00</b>
Dark chocolate & cherry mousse, cherry sorbet Malamado Malbec, Fam. Zuccardi, Argentina, 2014 75ml	7.00
<b>Ice cream</b>	<b>6.50</b>
A selection of ice creams & sorbets	
<b>Cheeses</b>	<b>13.00</b>
Selection of British and French cheeses from Beillevaire A perfect matching can be organized by the sommelier team depending on your choices	

Coffees	3.85
Teas selection	4.00
Liqueur Coffee	7.20

### All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill. If you have any specific food allergies or intolerances, please speak to our staff about your requirements before ordering. Menus are subject to change due to seasonality and product availability.