

DESSERTS

DARK CHOCOLATE & HAZELNUT MOUSSE v
chantilly cream | dessert dukkah crumb |
amarena cherries | 18

VANILLA PANNA COTTA g/v
rhubarb syrup | rhubarb compote |
pistachio praline | 18

PECAN PIE
vanilla bean ice cream | caramel sauce | 19

AFFOGATO 18 v/g*/n*
espresso | vanilla-ice-cream | biscotti |
and your choice of digestif:
Creme de Cafe | Frangelico | Amaretto

SELECTION OF ICE-CREAM AND SORBET
v/g*/d*/n* | 18

DESSERT COCKTAIL/HOT DRINKS

ORANGE MOCHA 16.5
hot chocolate | Cointreau | creme de cafe |
whipped cream

IRISH COFFEE 16.5
sweetened coffee | Irish whisky | whipped cream

ESPRESSO MARTINI 18.5
vodka | creme de cafe | espresso | butterscotch

DESSERT WINE

Brodie Estate Iced Pinot Noir, 2015, Martinborough
75ml glass 15, 375ml bottle 67

Johner Noble Riesling, 2017, Martinborough
375ml bottle 60

De Bortoli Noble One, 2019, Australia
375ml bottle 89

Mouton Cadet, Sauternes, 2019, France
750ml bottle 90

FORTIFIED WINE

Valdespino 'El Candado' PX sherry, Spain 17

Quinta de la Rosa 10YO Tawny Port, Portugal, gls 15

DIGESTIFS

Mandarine Napoleon Infused Brandy 18

Delord 1984 Armagnac 22

Camus Monbazillac Cask 2015 Cognac 19

Delord 2002 Armagnac 17

Darroze 8 year old Armagnac 16

Cantina Del Castello Soave Classico Grappa 15

SINGLE MALTS

The Dalmore, Inverness 19

Bruichladdich 'Port Charlotte', Islay 18

Jura Seven Wood, Jura 17

Laphroiaig, Islay 16

Bowmore 12-year-old, Islay 15

Benriach 12-year-old, Speyside 14

Please let your server know any dietary requirements

d - dairy free g - gluten free n - nut free v - vegetarian ve - vegan. * denotes dish can be adapted on request