

DESSERTS

Milk and Almond Panna Cotta £9

Honey Cake, Roasted Peach, Thyme Syrup

Pair with: Robert Roth Gewürztraminer,
Alsace, FRA - £14 for 125ml

Pistachio Crème Brûlée £9

Raspberry Compote, Lemon Verbena Biscuits

Pair with: Jurançon, Domaine Nigri,
FRA, 2016 - £10 for 125ml

Strawberry Delice £9

Strawberry Textures, Elderflower Sorbet

Pair with: Jurançon, Domaine Nigri,
FRA, 2016 - £10 for 125ml

Baked Chocolate Tart £9

Mango Sorbet, Tropical Breeze Shot

Pair with: Domaine des Nymphes Rasteau,
Hors d'Age, FRA - £12 for 125ml

Cheese of the Day £12

Quince Jelly, Crackers, Seasonal Fruit
and Raithwaite Chutney

For allergens please ask our staff for information.
We include a discretionary service charge at 10%.

AFTER DINNER COCKTAILS

After 1822	£12
Irish Whiskey, Crème De Menthe, Chocolate Liqueur, Cream	
Negroni	£14
Discarded Sweet Casacara Vermouth, Scotch Whiskey, Campari, Orange	
Baileys Martini	£12
Baileys, Vodka, Baytown Espresso, Sugar	

DIGESTIF (50ML)

Rhum J.M Reserve XO	£12
Libations Spiced Rum	£10
Patron Añejo Tequila	£15
Château de Laubade VSOP	£8
Vaudon XO Cognac	£16
Cálem Port	£6
Shrubb J.M Liqueur d'Orange	£7
Limoncello Melett	£6
Yorkshire Cream Liqueur	£8
Saliza Amaretto	£8
Asahara Shuzo Umeshu	£6
Mr Blacks Coffee Liqueur	£10

WHISKY (50ML)

Maker's Mark Bourbon	£8
Koval Organic Bourbon	£14
Filey Bay Flagship	£12
Filey Bay Moscatel	£14
Wolfburn Aurora	£12
Balvenie Caribbean Cask	£14
Dalmore 12 yr	£14
Ardbeg	£12
Talisker 10 yr	£14
Slane	£12