

## DIGESTIVES & LIQUEURS

Baileys (50ml) £4.00

Amaretto (35ml) £4.20

Jerez Xérès Sherry Pedro  
Ximénez (70ml) £4.50

Warre's LBV Port  
2012 (70ml) £5.00

Calvados (35ml) £4.50

Cointreau £3.20

Kahlua £3.20

## COGNACS, ARMAGNACS & WHISKIES

Maxime Trijol Cognac:  
VS Classic £4.20

VSOP Grande Champagne £5.50  
Château de Laubade

Armagnac: VSOP Armagnac £4.00

Whiskies: GlenDronach 8yr  
(Highland) £5.00

Auchentoshan (Lowland) £5.00

Benromach 10yr Speyside £5.00

Talisker Island £5.00

Bourbon: Buffalo Trace £4.00

## PUDDINGS

Sticky Toffee Pudding (v) \*

*butterscotch sauce, vanilla ice cream* £7.00

Elderflower & Raspberry Mousse (v) (n) \*

*meringue shards, toasted almonds, raspberries* £7.75

Chocolate Delice (vg) (n) \*

*mango gel, passionfruit & mango salsa, coconut brittle* £7.75

Peanut Butter Parfait (n)\*

*malteser cookie crumb, whipped yoghurt, pickled strawberries* £7.50

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops) \*

*ask for flavours* £6.50

Affogato (v) \*

*scoop of vanilla ice cream, espresso shot & biscotti* £5.50

*add Pedro Ximénez + £1.00 | Baileys + £2.00 | Amaretto + £2.00*

Selection of British Cheeses (v) \*

*3 Cheeses £10.00 / 4 Cheeses £12.00 Cambridge Blue,  
Godminster Cheddar, Driftwood Goat's, Sussex Brie.*

*Served with grapes, celery & biscuits. (set lunch includes 2 cheeses)*

## PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar

100ml 7.50 / Bt. 32.00 (500ml)

*Côtes du Roussillon, France. A late harvested fortified sweet aperitif  
and/or dessert wine. Rich, honeyed palate.*

Banyuls Traditionnel Robert Pages AOC VdN

100ml 9.50 / Bt. 62.50

*90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls -  
sweet, complex and marvellous. Served chilled.*

Maury Rouge, Domaine des Soulanes, Maury AOC

100ml 9.00/ Bt. 59.50

*From a single vineyard of old vine Grenache. This vintage port style is  
deeply fruited, well structured and extremely satisfying!*

*Only made in the best years.*