

COFFEE & TEA

AMERICANO / DECAF	£2.80
ESPRESSO / DECAF	£2.40
DOUBLE ESPRESSO / DECAF	£3.00
CAPPUCCINO / DECAF	£3.00
LATTE / DECAF	£3.00
MACCHIATO / DECAF	£2.40
DOUBLE MACCHIATO / DECAF	£3.00
FLAT WHITE / DECAF	£3.00
HOT CHOCOLATE	£3.00
ENGLISH BREAKFAST TEA	£2.70
EARL GREY	£2.70
PEPPERMINT	£2.70
FRESHMINT	£2.70
JASMINE	£2.70
CHAMOMILE	£2.70
GREEN	£2.70
LEMON AND GINGER	£2.70
SUPER FRUIT	£2.70
ESPRESSO MARTINI	£9.50
LIQUEUR COFFEES	£7.50

DESSERTS

Chocolate Fondant with vanilla ice cream (allow 12 minutes) <i>Why not try a glass of Cross Banyuls dessert wine with your chocolate?</i>	£6.95
Sticky Toffee Pudding with white chocolate ice cream <i>Try a glass of Maculan Torcolato from Italy with this pudding</i>	£6.95
Apple & Christmas Pudding Crumble with Brandy Cream <i>Umeshu Plum Saké compliments this dessert Wonderfully!</i>	£6.95
Strawberry Cheesecake <i>Elysium Black Muscat from California goes perfectly with this cheesecake</i>	£6.95
Passion Fruit Crème Brûlée with Cassis <i>Chateau De Suduiraut Sauternes is lovely with this brulee!</i>	£6.95
Trio of Sorbets (Passion Fruit, Lime & Raspberry)	£6.95
Orange & Saffron Poached Pear with cinnamon mascarpone and toffee sauce (Vegan option available also) <i>We recommend the Essensia Orange Muscat with this fresh fruit dessert</i>	£6.95

Selection of Cheeses with celery, grapes, water biscuits & chutney
(Please see the insert for today's cheese & port list) £9.95

DESSERT WINES

75ml / Btl

Akashi Tai Shiraume Umeshu (Plum-Infused Saké)	£6.00 / £29.95(500.ml)
Essensia Orange Muscat Quady Vineyards, California	£6.00 / £22.65(375.ml)
Muscat de Beaumes de Venise Domaine de Coyeu	£6.00 / £22.65(375ml)
Morande Late Harvest Sauvignon Blanc, Chile	£5.75 / £22.65(375ml)
Gaia Vin Santo – Santorini 2006	£6.75 / £39.65(500.ml)
Chateau De Suduiraut Sauternes	£6.75 / £29.75(375ml)
Torcolato Maculan	£6.75 / £29.75(375ml)
Elysium California Black Muscat	£6.00 / £22.65(375ml)
Cross Rivesaltes – Gerard Bertrand 2011	£5.25 / £35.25(750ml)
Cross Banyuls – Gerard Bertrand- 2013	£5.25 / £33.25(750ml)
Pineau Des Charentes Blanc Chateau Plessis	£5.00
Tramin Terminus Late Harvest Gewurtztraminer 2016	£44.00(375ml)

SINGLE MALT WHISKY (35ml / 50ml)

Ancnoc 12 year old, Highland 40% £4.95 / £6.75

Medium sweetness. Madeira, winter spices, mocha, crème cacao, herbal & roasted granary bread

Dalmore 12 year old, Highland 40% £5.95 / £8.25

A whisky with a combination of sweetness and rich, sherried flavours.

Arran Malt, Isle of Arran 46% £6.05 / 8.45

Vanilla and citrus notes dominate to create a smooth, mellow dram

Hepburns Choice Craigellachie, Speyside 46% £6.40 / £8.95

Single cask 9 year old single malt from Craigellachie distillery, bottled by Langside for Hepburns Choice

Laphroaig 10 year old, Islay 46.3% £5.35 / £7.05

Wonderfully rich, peated, robust and smoky. Full bodied with a long warming finish

Mackmyra, Sweden £6.30 / £8.60

Fresh, subtle citrus fruit with ripe pear drops & crispy green apples. Delicate spiciness with fine toffee, aniseed, ginger & sweet almonds going towards marzipan with a light 'smoke'

Yellow Spot Single Pot Still 12 year old, Ireland 46% £7.50 / £10.75

Masses of fleshy stone fruits on the nose, peach & apricot with sherried dried fruit & bourbon cask vanilla

'The Original English', Norfolk England 46% £6.50 / £8.90

Rum and raisin, milk chocolate, & mocha give an all-round sweet treat. Not too sweet, with malt at the centre

House of Suntory - Yamazaki, Japan 43% £6.70 / £9.10

A wonderfully succulent whisky. Some complexity with citrus fruit leading the way followed by light gingery spice on the palate

AMERICAN BOURBON (35ml/50ml)

Rittenhouse Straight Rye Whiskey 50% £6.75 / £9.65

A classic rye style with a burst of sweet orange, then spicy rye characters of pepper, cinnamon, and wood. Full throttle on the spices and very dry finish.

Willet Small Batch Pot Still Reserve Kentucky Straight Bourbon 47% £8.00 / £11.50

Elegant and well balanced. Hints of vanilla, pine, spice and mint. The flavour contains notes of light oak and hay, with subtle citrus presence. Finishing with warming mellow pepperiness

PORT

75ml / BTL

Barros Late Bottled Vintage Port

£5.50 / £42.00

Barros 10 Year Old Tawny

£5.50 / £42.00

Barros Colhetta Tawny Port Vintage 1996

£6.50 / £50.00

COGNAC & ARMAGNAC

25ml/50ml

Cognac Maxime Trijol VSOP Grande Champagne

£6.00 / 11.00

Cognac Maxime Trijol XO

£9.00 / 17.00

Bas Armagnac 10 Ans d'age Baron de Sigognac

£6.00 / 11.00

Calvados XO Berneroy Hors d'age

£6.00 / 11.00

Blo Nardini Bassano Grappa Riserva

£6.00 / 11.00

RUM (35ml / 50ml)

Doorly's 12 year old, Barbados 40% £6.50 / £9.00

A blend of 12 year old ex-bourbon cask and 12 year old ex-madeira cask rums, bottled without any sweetener or flavourings. This rum is rich and sweet with notes of tropical fruit and toffee apples. The palate is rich in golden syrup and toasted cinnamon, full with a viscous mouthfeel. The finish is warming, long and the finish is not overly sweet

Brugal 1888 Gran Reserva, Dominican Republic 40% £7.50 / £10.50

Brugal 1888 is a double cask aged rum matured in bourbon and Oloroso sherry oak casks, hand-picked for their quality, character and flavour. Carefully crafted with over 130 years rum-making expertise, Brugal 1888 is made in the warmth of Dominican Republic by Brugal's 5th generation Maestros Roneros. Aromas of dried fruits and roasted coffee beans. Rich and smooth to the palate with an exceptionally long finish with a hint of spice and leathery fruit

Dictador Orange Rum, Colombia 40% £6.50 / £9.00

Orange 100-month aged rum is the ideal match for those looking for a fresh, zesty palate with their rum After continuous column, still distillation and ageing in ex-bourbon oak casks

Full flavoured rum is macerated with fresh Colombian orange peel to create a subtle yet deep flavour Ideal for creating refreshing rum cocktails on brilliant summer days or dark winter evenings with its hint of spice

LIQUEURS

25ml/50ml

Baileys

£5.00

Tia Maria

£4.00 / 7.50

Grand Marnier

£4.00 / 7.50

Amaretto Saliza

£4.00 / 7.50

Kahlua

£4.00 / 7.50

Cointreau

£4.00 / 7.50

Drambuie

£4.00 / 7.50

Sambuca

£4.00 / 7.50