

COFFEE & TEA

AMERICANO / DECAF	£3.25
ESPRESSO / DECAF	£2.75
DOUBLE ESPRESSO / DECAF	£3.75
CAPPUCCINO / DECAF	£375
LATTE / DECAF	£3.75
MACCHIATO / DECAF	£2.75
DOUBLE MACCHIATO / DECAF	£3.75
FLAT WHITE / DECAF	£3.75
HOT CHOCOLATE	£3.75
ENGLISH BREAKFAST TEA	£3.75
EARL GREY	£3.75
PEPPERMINT	£3.75
FRESHMINT	£3.75
JASMINE	£3.75
CHAMOMILE	£3.75
GREEN	£3.75
LEMON AND GINGER	£3.75
SUPER FRUIT	£3.75
ESPRESSO MARTINI	£11.00
LIQUEUR COFFEES	£10.50



DESSERTS

Chocolate Fondant with vanilla ice cream (allow 12 minutes) Why not try a glass of Malvasia dessert wine with your chocolate?		
Sticky Toffee Pudding with white chocolate ice crea	m	
Try a glass of Maculan Torcolato from Italy with this pudding		
Strawberry Cheesecake	£8.50	
Elysium Californian Black Muscat compliments this dessert Wonderfully!		
Apple & Blackberry Crumble with custard Akashi Plum infused Saki is great with this classic pudding	£8.50	
Raspberry Crème Brûlée Chateau De Suduiraut Sauternes is lovely with this brulee.	£8.50	
Trio of Sorbets (Passion Fruit, Lime & Raspberry)£8.00The Classic Muscat de Beaumes de Venise will enhance your sorbet experience		
Orange & Saffron Poached Pear with cinnamon mascarpone and toffee sauce (Vegan option available also)£8.50We recommend the Essensia Orange Muscat with this fresh fruit dessert		
Selection of Cheeses with celery, grapes, water biscuits & ale chutney(Please see the insert for today's cheese & port list)£12.75		
	E12.75	
DESSERT WINES	<u>75ml / Btl</u>	
<u>DESSERT WINES</u> Akashi Tai Shiraume Umeshu (Plum–Infused Saké)		
	<u>75ml / Btl</u>	
Akashi Tai Shiraume Umeshu (Plum–Infused Saké)	<u>75ml / Btl</u> £6.50 / £34.00(500.ml)	
Akashi Tai Shiraume Umeshu (Plum–Infused Saké) Essensia Orange Muscat, Quady. California 2021	<u>75ml / Btl</u> £6.50 / £34.00(500.ml) £6.50 / £27.50(375.ml)	
Akashi Tai Shiraume Umeshu (Plum–Infused Saké) Essensia Orange Muscat, Quady. California 2021 Muscat de Beaumes de Venise Dom de Coyeux 2012	<u>75ml / Btl</u> £6.50 / £34.00(500.ml) £6.50 / £27.50(375.ml) £6.50 / £27.55(375ml)	
Akashi Tai Shiraume Umeshu (Plum–Infused Saké) Essensia Orange Muscat, Quady. California 2021 Muscat de Beaumes de Venise Dom de Coyeux 2012 Szarka Pince Tokaji, Hungary 2019	75m1 / Bt1 £6.50 / £34.00(500.ml) £6.50 / £27.50(375.ml) £6.50 / £27.55(375ml) £7.75 / £34.00(375ml)	
Akashi Tai Shiraume Umeshu (Plum–Infused Saké) Essensia Orange Muscat, Quady. California 2021 Muscat de Beaumes de Venise Dom de Coyeux 2012 Szarka Pince Tokaji, Hungary 2019 Gaia Vin Santo – Santorini 2012	75ml / Btl £6.50 / £34.00(500.ml) £6.50 / £27.50(375.ml) £6.50 / £27.55(375ml) £7.75 / £34.00(375ml) £7.00 / £40.00(500.ml)	
Akashi Tai Shiraume Umeshu (Plum–Infused Saké) Essensia Orange Muscat, Quady. California 2021 Muscat de Beaumes de Venise Dom de Coyeux 2012 Szarka Pince Tokaji, Hungary 2019 Gaia Vin Santo – Santorini 2012 Malvasia Vin Liastos – Monemvasia, Greece 2012	75ml / Btl £6.50 / £34.00(500.ml) £6.50 / £27.50(375.ml) £6.50 / £27.55(375ml) £7.75 / £34.00(375ml) £7.00 / £40.00(500.ml) £7.25 / £32.50(375.ml)	
Akashi Tai Shiraume Umeshu (Plum–Infused Saké) Essensia Orange Muscat, Quady. California 2021 Muscat de Beaumes de Venise Dom de Coyeux 2012 Szarka Pince Tokaji, Hungary 2019 Gaia Vin Santo – Santorini 2012 Malvasia Vin Liastos – Monemvasia, Greece 2012 Chateau De Suduiraut Sauternes 2016	75ml / Btl £6.50 / £34.00(500.ml) £6.50 / £27.50(375.ml) £6.50 / £27.55(375ml) £7.75 / £34.00(375ml) £7.00 / £40.00(500.ml) £7.25 / £32.50(375.ml) £7.00 / £30.50(375ml)	
Akashi Tai Shiraume Umeshu (Plum–Infused Saké) Essensia Orange Muscat, Quady. California 2021 Muscat de Beaumes de Venise Dom de Coyeux 2012 Szarka Pince Tokaji, Hungary 2019 Gaia Vin Santo – Santorini 2012 Malvasia Vin Liastos – Monemvasia, Greece 2012 Chateau De Suduiraut Sauternes 2016 Torcolato Maculan 2019	75ml / Btl £6.50 / £34.00(500.ml) £6.50 / £27.50(375.ml) £6.50 / £27.55(375ml) £7.75 / £34.00(375ml) £7.00 / £40.00(500.ml) £7.25 / £32.50(375.ml) £7.00 / £30.50(375ml) £7.00 / £30.50(375ml)	

SINGLE MALT WHISKY (35ml / 50ml)

Ancnoc 12 year old, Highland 40% £5.75 / £8.00 Medium sweetness. Madeira, winter spices, mocha, crème cacao, herbal & roasted granary bread

> Dalmore 12 year old, Highland 40% £6.75 / £9.00 A whisky with a combination of sweetness and rich, sherried flavours.

Arran Malt, Isle of Arran 46% £6.75 / 9.00

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

Hepburns Choice Aultmore, 10 year old 2012, Speyside 46% £7.00 / £9.55

Nose: Softly earthy with hints of forest floor, balanced by fudge and crème caramel Palate: Marzipan and apricot, plus spearmint leaf and liquorice. Finish: Still has a subtly sweet nuttiness to it. Single cask 10 year old single malt from Aultmore distillery

Laphroaig 10 year old, Islay 46.3% £6.00 / £7.75

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

Mackmyra Svensk Ek. Sweden £7.00 / £9.55

Svensk Ek has a spicy character giving notes of sandalwood, dried ginger, black pepper, roasted oak barrel and herbs to the whisky. Fruity and smooth with citrus, caramel and honey. A light oakiness can be discerned at the end. Matured in Swedish oak casks.

Green Spot Triple Distilled – Chateau Barton Leoville, Ireland 46% £7.55 / £11.00

The first ever single pot still Irish whiskey finished in Bordeaux casks! The choice of Bordeaux wine is also significant -Ch. Leoville Barton is not only a highly regarded grand cru Château, but one that takes it's name from the Irish 'Wine Geese' winemaker Thomas Barton. It is still run by his descendants to this day. This bottling is a celebration of shared Irish heritage.

Yellow Spot Single Pot Still 12 year old, Ireland 46% £8.00 / £11.75

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

'The Original English', Norfolk England 46% £7.00 / £9.55

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

AMERICAN BOURBON (35ml/50ml)

Rittenhouse Straight Rye Whiskey 50% £7.25 / £10.105

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% £8.50 / £12.50

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

<u>75ml / BTL</u>
£6.00 / £42.00
£6.50 / £46.00
£7.50 / £58.00

Cognac Maxime Trijol VSOP £6.50 / 11.50 **Cognac Maxime Trijol XO** £9.50 / 17.50 Bas Armagnac 10 Ans d'age Baron de Sigognac £6.50 / 11.50 **Calvados Berneroy XO** £6.50 / 11.50

COGNAC & ARMAGNAC

25ml/50ml

Blo Nardini Bassano Grappa Riserva £6.50 / 11.50

RUM (35ml / 50ml)

Doorly's X.O Barbados Rum 40% £7.00/£9.50

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 not overly sweet

Brugal 1888 Gran Reserva, Dominican Republic 40% £8.00 / £11.00

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 Amber 100 Rum. Colombia 40% £7.00 / £9.50

Amber 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

	LIQUEURS	<u>25ml/50ml</u>
Baileys		£5.50
Tia Maria		£4.50 / 8.50
Grand Marnier		£4.50 / 8.50
Amaretto Saliza		£4.50 / 8.50
Kahlua		£4.50 / 8.50
Cointreau		£4.50 /8.50
Drambuie		£4.50 / 8.50
Sambuca		£4.50 / 8.50