

DESSERT MENU

LEMON MERINGUE PIE (2, 4, 6, 7)

lemon curd, italian meringue and citrus segments
8.95

MANGO MOUSSE (4, 7)

white chocolate chards
8.95

MIMOSA ETON MESS (4, 7,)

with fresh berries
8.95

A SELECTION OF BRITISH AND CONTINENTAL CHEESES (2, 7, 14)

served with apple and ale chutney, iced grapes, celery and biscuits
11.95

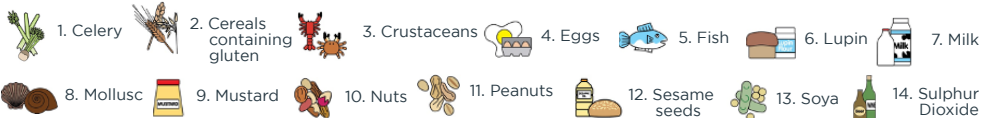
ICE CREAM (V) (GF) (4, 7)

SORBET (V) (GF)

2.95 two scoops

Please ask your server for todays flavours

ALLERGENS KEY



If you have any dietary requirements or food allergies please make us aware prior to ordering. Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are we try our best to keep things separate we cannot guarantee any item is allergen free as our dishes are all prepared in the same kitchen.

APERITIFS

	25 ml	50 ml
Baileys	4.20	7.00
Disaronno Amaretto	4.40	7.20
Drambuie	4.50	7.50
Glenmorangie 10yr old	7.00	11.00
Glenfiddich 12 yr old	5.00	8.00
Glenfiddich 15 yr old	6.00	10.00
Glenfiddich 18 yr old	8.00	13.00
Chivas Regal 12 yr old	4.50	7.50
Johnny Walker Black Label	4.50	7.00
Monkey Shoulder	4.20	7.00
Courvoisier VS	4.40	7.20
Courvoisier XO	12.00	19.00
Hennessy XO	12.00	19.00

PORT

	50ml	125 ml	Bottle
Grahams 10yr old	3.95	8.95	45.95
Grahams 20yr old	6.45	13.95	75.95

CIGARS

Romeo Y Julieta Cigars

Petit Julietas	20.95
No. 1	35.95
Wide Churchill	50.95
Churchill	50.95

A SELECTION OF COFFEES AND LIQUEUR COFFEES ARE
AVAILABLE PLEASE ASK A MEMBER OF STAFF

DESSERT WINE

Botrytis Semillon, Peter Lehmann Masters, South Australia 25.95 Bottle

Sauternes, Château Laville, Bordeaux, France 35.95 Bottle