PUDDINGS CHEESE & AFTER DINNER DRINKS

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PUDDINGS

Chocolate & Salted Caramel Tart ~ 8.00

50p from every one we serve goes to Action Against Hunger to support their aid work around the world.

Sticky Toffee Pudding ~ 7.50

Peanut Butter Shortbread ~ 7.50 with Salted Caramel Ice Cream

Passion Fruit Baked Alaska ~ 7.50

White Chocolate Cheesecake ~ 7.00 with Strawberries

Roasted Peaches ~ 7.00 with Lime Ice

ICE-CREAM & SORBET

Raspberry Ripple Sundae ~ 6.50

Sticky Toffee Sundae ~ 6.50

Scoops ~ 3.00

lce Cream: Salted Caramel, Raspberry or Passion Fruit Sorbet: Lemon, Strawberry or Pineapple

CHOCOLATES

Salted Caramel Rolos ~ 4.00

CHEESE

Colston Bassett Stilton with Pears & Walnuts ~ 5.00

Neal's Yard Cheeses ~ 3.00 each
Isle of Mull, Stawley or Devon Blue
cheese may be unpasteurised, please ask for more details.

DESSERT WINE	70ML	BTL
Braida, Brachetto d'Acqui 2013 Piedmont, Italy (37.5cl)		22.00
Château de Corneilla 2000 Rivesaltes, France		30.00
Disznóko, Late Harvest Tokaji 2011 Tokaji, Hungary (50cl)	5.50	37.50
Clos Lapeyre, 'La Magendia de Lapeyre' 2010 Jurançon, France (37.5cl)	8.00	40.00
Disznóko, Tokaji Aszú 5 Puttonyos 2005 Tokaji, Hungary (50cl)		65.00
Klein Constantia, 'Vin de Constance' 2008 Cape Peninsula, South Africa (50cl)	11.50	75.00
Marjan Simcic, 'Leonardo' Ribolla 2006 Goriška Brda, Slovenia (37.5cl)		90.00
Mas Amiel, Maury 1980 Languedoc-Rousillon, France		96.00
Didier Dagueneau, 'Les Jardins de Babylone' Jurançon 2009 Jurançon, France		170.00
Château d'Yquem 2001 Sauternes, France		1000.00
Château Suduiraut Sauternes, France		
1997 (37.5cl)		62.50
1989		175.00
1988		180.00
1982		195.00
1979		205.00
1978		200.00
1975		225.00

In Michael Palin's Ripping Yarns, a succession of upper-class English army officers in Raj-era India shoot themselves after being caught out passing the port in the wrong direction. If you ever find yourself dining with our country's great and good and don't want to meet a similar end, here's what you need to know.

Once decanted, pass the port to the left, pouring a glass for your neighbour on your right before you do so. It should continue on its clockwise journey until it's finished. If the decanter does stall on its way, it's considered very bad form to ask for it. Instead, ask the person hogging the decanter: "Do you know the Bishop of Norwich?" If they are au fait with port etiquette they will immediately realise their faux pas and pass along the decanter with an apology. If not, and they answer in the negative, you should say: "He's a terribly good chap, but he always forgets to pass the port."

The poor Bishop in question? Henry Bathurst, Bishop of Norwich from 1805-1837, who in his nineties used to fall asleep and fail to pass the port.

Lustau, 'San Emilio' Pedro Ximénez (37.5cl) (Sweet)	6.00	30.00
Lustau, 'Papirusa' Manzanilla (Dry)	4.00	40.00
Dixon's 'Double Diamond' 10 Year Old Tawny Port (37.5d)	8.00	32.50
Quinta de la Rosa LBV Port 2008	6.00	55.00
Krohn 20 Year Old Tawny Port	8.50	82.50
Taylor's Vintage Port 1963		375.00

Léopold Gourmel Cognacs

Cognac, France

Originating from the hilly Premier Cru area of the Fins Bois, no chemicals, pesticides, additives or flavourings are used in these 'natural' cognacs. Each is made from single vintage wines, allowing the individual characters of each vintage to shine through. They are classified by the aromas that they develop after ageing.

Age du Fruit 10 Year Old	13.50
Age des Fleurs 15 Year Old	15.00
Age des Epices 20 Year Old	18.00
Comte de Lauvia 8 Year Old Bas-Armagnac	7.00
AE Dor VSOP Cognac	8.50
Château de Beaulon 'Folle Blanche' Cognac	8.50
H. Dartigalongue 1979 Bas-Armagnac	13.00
Grosperrin VSOP Cognac	15.00
H. Dartigalongue 1968 Bas-Armagnac	18.00
Hine Antique XO Cognac	17.00
Martell XO Cognac	20.00
Darroze Assemblage 40 Year Old Bas-Armagnac	24.00

APPLE BRANDY	50ML
Shipwreck Somerset, England When the MSC Napoli sank off the Devon coast in 2007, seaside looters left behind high quality American oak casks bound for France. Julian Temperley managed to get his hands on them (by legal means) and now uses them to age small batches of his Somerset Cider Brandy.	7.50
Somerset, England	9.00
Somerset, England	12.00
Père-Magloire XO Calvados, France	14.00
GRAPPA & EAU DE VIE	
Tosolini Grappa Bepi Tosolini, hailed as the "patriarch of the still" heads up this family operated distillery in Marsure di Povoletto, Italy. They use a specially commissioned steam heated still to produce delicious single grape variety grappas.	
Chardonnay, Moscato or Pinot Grigio	7.50
Miclo Eau de Vie Based in the village of Lapoutroie Alsace, the Miclo family have been producing world famous Eau de Vie, literally meaning water of life, since 1962.	
Miclo Poire William Alsace, France	8.50
Miclo Framboise Alsace, France	8.50
Miclo Vieille Prune Alsace, France	9.00

WHISKY	50ML
Chivas 25 Year Old Speyside, Scotland A smooth, rich blend of rare aged malts. The original 25 Year Old was released in 1909 and soon bcame a favourite amongst gangsters and politicians in New York. Prohibition and World Wars saw it disappear, but thankfully for us it was re-released in 2007.	27.00
Glenmorangie 10 Year Old Highlands, Scotland	9.00
Compass Box Spice Tree Highlands, Scotland	9.00
Laphroaig 10 Year Old Islay, Scotland	9.50
The Glenlivet 18 Year Old Speyside, Scotland	10.00
Lagavulin 16 Islay, Scotland	10.00
Ardbeg Uigeadail Islay, Scotland	11.00
Redbreast 15 Year Old County Cork, Ireland	13.00
Nikka, Yoichi 12 Year Old Hokkaido, Japan	15.50
Old Pulteny 21 Year Old Islay, Scotland	16.00
Glenfiddich 21 Year Old Speyside, Scotland	21.00

BOURBON & RYE	50ML
Bookers Kentucky Straight off the still into the barrel, where it stays for at least 7 years. Then straight out of the barrel into the bottle. Never diluted, never blended. The alcohol content changes from barrel to barrel, but it's strong – not for the fainthearted.	13.50
Knob Creek Small Batch Kentucky	7.00
Sazerac Rye Kentucky	7.00
Woodford Reserve Kentucky	7.00
Rittenhouse 100 Proof Kentucky	8.00
Wild Turkey 101 Kentucky	9.00
Elijah Craig 18 Year Old Kentucky	12.00
George T Stagg Kentucky	15.00
Evan Williams 23 Year Old Kentucky	20.00
William Weller Kentucky	20.00
Parkers Barrel Strength Kentucky	35.00

RUM	50ML
Havana Seleccion de Maestros Cuba	9.50
Selected rums are blended before being finished in specially selected oak casks. The result is a wonderfully complex rum, perfect for after dinner sipping.	
Pussers Navy Rum British Virgin Islands	7.00
Plantation Guatemala Guyana	7.00
Smith & Cross Jamica	7.50
Plantation Barbados Barbados	8.00
El Dorado 12 Year Old Guyana	8.50
Appleton Estate 12 year old Jamaica	8.50
Diplomatico Reserva Exclusiva Venezuela	9.00
Angostura 1824 Trinidad	11.50
Ron Zacapa 23 Year Old Guatemala	14.00

Occasionally, independent bottlers get their hands on a cask or two to age in their own way. Standard distillery bottlings tend to be blends between a number of casks, the personality of each one smoothed out to produce a uniform batch. These are very different, each representing a tiny run that will never be replicated. Unique drinking for hardcore whisky heads.

Arbelour 16 Year Old, Single Malts of Scotland Speyside	9.00
Lagavulin Distillers Edition Islay	14.00
Lochside 46 Year old Highland	60.00
Port Ellen, 1983 Whiskey Show Edition Islay	65.00
Karuizawa, Speciality Drinks Company Nagano, Japan	75.00
TEQUILA	50ML
Del Maguey Minero Mezcal Santa Catarina Minas, Mexico	13.50
An hour beyond the village of Chichicapa, Florencio Carlos Sarmiento and his sons work in an arid semi-tropical microclimate to produce this delicious smokey mezcal.	
Tapatio Añejo Jalisco, Mexico	9.00
Siete Leguas Reposado Jalisco, Mexico	10.00
Chinaco Blanco Tamaulipas, Mexico	12.00

POST-PRANDIALS

PUDDING-REPLACERS

Tokaji Smash ~ 9.00 Tokaji, Apricot Brandy, Pineapple & Lemon

Grasshopper ~ 9.00 Brandy, Crème de Menthe, Crème de Cacao & Double Cream

Piña Colada ~ 12.00 Havana 7 Year Old Rum blended with Coconut Sorbet & fresh Pineapple

Rogerio's Batida ~ 11.00 Cachaça, Coconut Sorbet, Condensed Milk, Passion Fruit & Lime

AFTER-DINNER RELAXERS

Full-Fat Old Fashioned ~ 12.50
Buttered Bourbon stirred over ice

Añejo Slope ~ 9.00 Tapatio Añjeo Tequila, Punt e Mes, Cinzano Orancio & Apricot Brandy

Bottle of Manhattan (for 2) ~ 17.50 Bourbon, Vermouth, Maraschino, Angostura Bitters & a dash of Absinthe XO Sazerac ~ 22.00

Martell XO & Peychauds bitters, Absinthe rinsed glass

POST-GLUTTONY PICK-ME-UPS

Espresso 'Martini' ~ 9.25 Vodka, homemade Coffee Liqueur & Climpson's Coffee

> Concealed Weapon ~ 9.50 Absinthe, Chambord, Fresh Raspberries

TEA & COFFEE

TEA

Selt-contessed tea geek, Henrietta Lovell, travels the world selecting the teas for your tea-drinking pleasure	tinest
RAF English Breakfast Traditional blend of Ceylon and Assam, proceeds go to RAF Wings Appeal	3.25
Lost Malawi Black Single estate Assam	3.25
Green Tea A wok fired fresh green tea from Fujian, China	3.25
Earl Grey From the Tregothan Estate in Cornwall, made with real bergamot oil	3.25
Silvertip Jasmine Made by laying the tea out with fresh jasmine flowers for 6 nights	3.25
Chamomile Aromatic and relaxing	3.25
Wild Rooibos A super rare, truly wild caffeine-free tea from South Africa	3.25
Second Flush Darjeeling Delicate and floral black tea	3.25
Lapsang Souchong Delicately smoked, whole-leaf black tea	3.25
COFFEE	
All our coffees are made with Climpson & Sons seasonal roasts	
Espresso, Macchiato, Cappucino, Latte or Flat White	3.25
Irish Coffee	8 25