



DESSERTS

YEAR OF THE GOAT Goats milk, plum and lapsang souchong.	£8.00
THE SILK ROAD Strawberry, lychee and rose.	£8.00
CHERRY BLOSSOM Chocolate, miso and cherry.	£8.00
QUEEN OF FRUIT Mangosteen, white chocolate and liquorice.	£8.00
BUDDHAS HAND Buddha's hand posset, sake and shiso sorbet.	£8.00
FORTUNE COOKIES AND CREAM Selection of frozen treats.	£7.00



DESSERT WINES

BOTRYTIS SEMILLON, WELLWOOD ESTATE, AUSTRALIA Honeyed citrus with a touch of bitter orange.	125ml £9.00 375ml £26.00
MONSOON VALLEY, LATE HARVEST CHENIN BLANC, THAILAND, 2010 A superb, aroma-rich sweet wine.	125ml £10.00 375ml £21.50
CHATEAU LES MINGETS, SAUTERNES, 2011 A concentrated, luscious dessert wine showing intense flavours of caramelised fruits, pear, melon and almond, rounded and balanced by good acidity.	375ml £47.00
VI DOLC DE FRED, CLOT DELS OMS, PENEDES, SPAIN This medium sweet rose dessert wine is best with lighter berry dominated desserts.	125ml £12.50 500ml £45.00
BANYULS, MICHEL CHAPOUTIER, FRANCE, 2012 Red dessert wine made from Grenache grape from vineyards dating back to Roman times. A great match with chocolate dishes.	125ml £15.00 375ml £42.50
EISWEIN, STEFAN BAUER,	375ml £55.00

CHATEAU RIEUSSEC, GRAND CRU 750ml £145.00 CLASSE, LAFITE ROTHSCHILD,

One of Sauterne's shining lights, this winery under the stewardship of Lafite Rothschild has a floral bouquet with peach, apricot and a touch of marmalade, all with fine delineatio, complete with sbundant strokes of lemon curd further developed with aeration. The palate is mellifluous on the entry, with great depth and a luscious, vanilla note with hints of orange peel and quince towards the long sublime finish.

WAGRAM, AUSTRIA, 2009
Simply stunning Riesling Eiswein. An incredible balance of elegant sun kissed melon with a

SAUTERNES, FRANCE, 2008

silky finish.

PORT

125ml

DANAGE BILLTO DESERVA	
Subtle flavours of peach and apricot showing again mixed with some white flowers and a lightly bitter finish.	
QUINTA DO NOVAL	
NOVAL EXTRA DRY WHITE,	£5.50

RAMOS PINTO RESERVA £6.00 Fruit and dark berries with a balanced acidity.

ADRIANO RAMOS PINTO £12.00 VINTAGE, 2000

Mulberry, dark cherry and chocolate with a long and attractive finish.

GREEN		
	Cup	Pot
DRAGON WELL Young leaves are hand pressed in a dry wok. Smooth, nutty flavour.	£3.00	£7.00
JASMINE PEARLS Hand rolled young green tea buds covered with fresh jasmine blossoms.	£3.00	£7.00
BLACK		
LAPSANG SOUCHONG Authentically smoked over pine, from the original source in Fuijan, China.	£3.00	£7.00
SUGARCANE BLACK Dark, smooth and full bodied Yunnan black tea, panned with raw red cane sugar.	£3.00	£7.00
YUNNAN BLACK Dark, smooth and full bodied.	£3.00	£7.00
MANGO NOIR Blended with high grade mango fruit oil.	£3.00	£7.00
COCONUT NOIR Blended with high grade coconut oil.	£3.00	£7.00
OOLONG		
IRON BUDDHA Fruity with flowery notes.	£3.00	£7.00
BIG RED ROBE Dark and heavily oxidised with toasty cocoa is	£6.00 notes.	£10.00
MI LAN DAN CONG Bright floral notes with a sweet aftertaste.	£4.00	£8.00
PUERH		
CANTON MINI TUO CHA Sundried and compressed with developing mellow notes.	£3.00	£7.00



COFFEES

AMERICANO	£3.00
CAPPUCCINO	£3.50
LATTE	£3.50
ESPRESSO	£2.50
LARGE ESPRESSO	£3.50
MACCHIATO	£3.00

LIQUEUR COFFEES

IRISH COFFEE with Jamesons.	£6.00
FRENCH COFFEE with Cointreau.	£6.00
CALYPSO COFFEE	£6.00



COGNAC

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COURVOISIER EXCLUSIF	£6.00
COURVOISIER XO	£16.50
HENNESSEY PARADIS	£55.00
MARTELL XO	£17.50
LOUIS XIII	£150.00

LIQUEUR

AMARETTO	£3.50
BAILEYS	£5.00
CHAMBORD	£3.50
COINTREAU	£3.50
FRANGELICO	£3.50
JAGERMEISTER	£4.00
SAMBUCA	£4.00

WHISKY / WHISKEY

£8.00
£5.50
£6.00
£7.00
£5.00
£4.50
£6.00
£8.00
£3.50
£22.00
£4.00
£7.50
£9.00
£30.00
£11.00
£8.00
£13.00
£5.00
£25.00
£10.00
£8.00
£6.00

