



{After Dinner}

## {Dessert Wine}

### **Muscat de Rivesaltes, Mas Amiel – Appellation Maury - Vintage 2011**

Assemblage: Muscat 100%

*A delightful dessert wine from the shale outcrops surrounded by limestone cliffs. Bright aromas of peach and lemon followed by pure fruit-salad flavours to balance the refreshing acidity. Fabulous with blue cheese as well.*

Available by the glass, 75ml - {£5.00} Bottle 75cl - {£45}

### **Gourmandise, Château Viranel - NV**

Assemblage: Alicante-Bousquet 100%

*Produced from grapes planted in 1939; A vin doux naturel where the fermentation is halted by the addition of alcohol. The wine is oak matured using the solera system usually adopted by Spanish Sherry producers. Dark ruby colour, red fruits on the nose reflected on the palate with gentle sweetness making this an ideal match for chocolate desserts.*

Available by the glass, 75ml - {£5.50} Bottle 50cl - {£50}

### **Sauternes, Les Lions de Suduiraut - Vintage 2010/2011**

Assemblage: Semillon 96%, Sauvignon Blanc 4%

*Les Lions de Suduiraut is the 2nd wine of Château Suduiraut described as a ‘classic Sauternes’ produced from hand-picked grapes affected by noble rot; but is also said to be ‘fresher, fruitier and more vibrant’ than its traditional counterparts. Designed and blended to be more appealing to a younger more adventurous audience.*

Available by the glass, 75ml - {£8.00} Bottle 35.5cl - {£35}

### **Gewurztraminer ‘Vendange Tardive’, Turckheim - Vintage 2008**

Assemblage: Gewurztraminer 100%

*Gewurztraminer is arguably the most aromatic of all grape varieties and lends itself perfectly to the production of great dessert wine. The complex aroma and flavour profile is a harmony of orange marmalade, rose, honey, sweet spice and nutmeg.*

Available by the glass, 75ml - {£9.00} Bottle - {£55}

## {Port}

### **Wiese & Krohn, Colheita - Vintage 1998 (Douro)**

*Wiese & Krohn was founded in 1865 by two young Norwegians and is now run by the 3rd generation of the Falcao Carneiro family. Colheita ports, which are ports of a single year then aged in wood for many years, are the speciality of the house.*

*Be seduced by the alluring perfume and sweet flavours of mature fruits, nuts and spice. Fantastic with cheese boards!*

Available by the glass, 50ml - {£5.50}

### **Cálem, 10 years old Tawny**

*Attractive brown-tawny colour with topaz halo. Magnificent nose with a bouquet of dried fruits, wood notes and delicious hints of chocolate. In the taste reveals itself smooth and velvety. A wine of great intensity, revealer of a magnificent tannic strength and a sumptuous elegance. Long and delightful finish.*

Available by the glass, 50ml - {£5.50}

## {Cognac}

### **Francois Voyer VSOP**

{£5.50}

*Our VSOP has matured to the point where the exquisite floral notes of the Grand Champagne ‘terroir’ are released. The subtle flavors of linden, orange, dried flowers and vanilla mingle with a hint of apricot on your palate.*

### **Francois Voyer XO**

{£9.50}

*Voyer XO Gold is rich in flavors of vanilla, dried fruits, ginger and walnuts; all mixed with subtle hints of pepper, spices and wood. Outstandingly elegant and subtle, drawing on the richness of its age and giving a long lasting, sophisticated finish on the palate.*

### **Francois Voyer EXTRA**

{£19.00}

*In this Cognac, the Grande Champagne reaches its full splendour. It is a festival of exceptional aromas: Cinnamon, cloves, vanilla, spices, dried fruits (nuts) combined with that inimitable light perfume of cigar box that only very few mature brandies can give.*

## {Armagnac}

### **Château de Laubade VSOP**

{£5.00}

*Château de Laubade VSOP has a nice golden colour. It is rich with ripe fruits, plum, pastry, vanilla and citrus aromas. It is sweet, delicate and long on the mouth.*

### **Château de Laubade XO**

{£7.50}

*A rich and shining amber colour. Multifaceted with a richness of prune, vanilla, cinnamon, cocoa, orange peel, nut and toasted bread aromas. On the mouth: fineness, femininity and elegance.*

### **Château de Laubade N5**

{£14.00}

*Château de Laubade Intemporel N°5 has a nice light mahogany colour. The bouquet contains prune, candied fruits, chocolate, roasted coffee, mocha, walnut, cinnamon and fig aromas. On the mouth, it is complex, powerful and elegant, with character and a very intense length.*

## {Calvados}

### **Château du Breuil VSOP**

{£5.00}

*This Calvados allows everyone to discover young products of great origin. Aged in oak barrels for 4 years, it has an amber balance to Calvados V.S.O.P. A product with AOC Pays d’Auge and all the Norman typicity.*

### **Réserve du Château, 8 Years Old**

{£7.00}

*This Calvados is slowly aged, at least 8 years in oak casks and the quality is personally controlled by the Cellar Master. This fine bouquet both light and fruity exhales a bouquet of walnut, almond and vanilla. An authentic Calvados in the pure Norman tradition.*

### **Château du Breuil, Réserve Des Seigneurs XO**

{£9.50}

*A very special blend of the most prestigious Calvados. The large tannin content in this very old Calvados (20 to 25 years) gives a beautiful amber colour. Savoured slowly at room temperature, the Réserve des Seigneurs is a full-bodied Calvados with a well-balanced aroma.*

## {Tea}

*Try one of our specially selected loose leaf teas.*

Blue Lady Traditional Earl Grey Black Tea	£4.00
Irish breakfast Black Tea	£3.80
Handmade Jasmine Pearl Green Tea	£4.80
Oolong Green Tea	£4.50
Berry Mix Fruit Tea	£3.70
Cheshire Beauty Rooibos Tea	£3.50
Cream Caramel Rooibos Tea	£3.50
Nettle Herbal Tea	£3.70
Moroccan Mint Herbal Tea	£3.50
Chamomile Honey Herbal Tea	£3.60

## {Coffee}

*All served with a double shot of coffee.*

Americano	£2.70
Espresso ( <i>one shot of coffee</i> )	£2.30
Macchiato	£2.40
Latté	£2.85
Cappuccino	£2.95

## {63 Degrees Specials}

**Napoleon Coffee** £5.50

*One shot of cognac, two shots of coffee, a hint of caramel, served with whipped cream.*

**Irish Coffee** £5.50

*One shot of Irish whisky, two shots of coffee, brown sugar, served with whipped cream.*

**Hot Chocolate** £3.50

*Chocolate powder infused with hot milk and topped with whipped cream.*

**63 Degrees Infusion** £3.00

*Two slices of fresh ginger, squeezed fresh lemon and a teaspoon of honey.*

