



DESSERTS

Sticky toffee pudding [v] caramel sauce, vanilla ice cream	8
Apple and cranberry crumble [pb] spiced custard	8
Passion fruit & white chocolate cheesecake [v] passion fruit coulis	8
Frozen creams [v] & sorbets [pb] made in-house	2.5
British cheese board apple chutney & crackers [v]	9

AFTER DINNER COCKTAILS

Espresso Martini, FAIR vodka, FAIR coffee liqueur & espresso	12.5
Smoked & Spiced Margarita, Tapatio Blanco tequila, Illegal Joven mezcal, kumquat, chilli & lime	13
Autumn Cream Martini, Sapling vodka, pumpkin & vanilla syrup, Coole Swan irish cream	12
Big Apple Old Fashioned, Sassy Calvados Fine, Two Drifters spiced rum, 30&40 aperitif, maple & clove	14
Irish Coffee, Hinch Irish Whisky, coffee & cream	9

LIQUEUR

Amaretto Lazzaroni	4.5
Limoncello di Amalfi, Staibano	4.5
Sambuca Antica	4.5
Cazcabel Coffee Liqueur, Mexico	5
Coole Swan, Irish Cream	4

DIGESTIFS

Tequila, Tapatio Blanco, Mexico	5
Tequila, Casamigos 'Reposado', Mexico	9
Rum, Flor de Cana 21 YO	6
Rum. FAIR. Extra Old	6.5
Monkey Shoulder Scotch, Speyside	5
Macallan 12 YO 'Sherry Oak' single malt, Speyside	9
Nikka, 'From the Barrel', Whisky, JPN	8
Buffalo Trace, Bourbon, Kentucky, USA	5

SWEET & FORTIFIED WINES

'18 Monbazillac, Domaine de L' Ancienne Cure, South West, FRA [50cl]	7 / 45
'19 Jurancon Moelleux, 'Mon Plaisir', Domaine de Souch, S.W, FRA	9 / 65
NV Port, 'Ruby Dum', Niepoort, Douro, PRT	7 / 45
NV Pedro Ximénez, Gutierrez Colosia, El Puerto de Santa Maria, SPA	12 / 45

An optional 12.5% service charge will be added to your bill.
If you have any allergen needs, please speak with a member of staff.

