

## DESSERTS

- Crème Brûlée with Russet apple compote and lemon sorbet £9.50  
Mulled wine pear Eton mess with gingerbread ice cream £10.00  
Hot rice pudding with caramelised puff pastry and milk ice cream £10.50  
Raspberry soufflé with milk ice cream £11.00  
Hazelnut chocolate fondant with praline and crème fraîche sorbet £11.00  
Selection of fine cheeses with homemade chutney and crackers £14.00

A few of our favourite

## AFTER-DINNER TIPPLES

### STICKIES 100ml

- 2014, Château Simon, Sauternes, Bordeaux, France £10.00  
2013, Unfiltered Late Bottled Vintage Port, Sandeman, Douro, Portugal £11.00  
NV, Qt Pacheca Tawny, Douro, Portugal £12.00  
NV, HM Borges Boal, Medium Sweet, Madeira, Portugal £13.00  
2018, 'Cordon Cut' Clare Valley Riesling, Mount Horrocks, Australia £14.00  
2015, Le Colombare, Recioto di Soave, Pieropan £16.00  
2015, Qt Gaviola Vintage Port, Douro, Portugal £16.00  
2013, Tokaji Aszú 6 Puttonyos, Tokaji, Hungary £24.00

### BRANDY

- Berneroy VSOP 40% £12.00  
Chateau de Laubade Armagnac XO, France, 40% £19.00  
Baron de Sigognac 25yrs 40% £28.00  
Dupont Plus de 17yrs 42%. £37.00  
Maxime Trijol XO Grand Champagne 40% £43.00  
Ragnaud Sabouring Florilège 46% £60.00

### COCKTAILS

- Hot Toddy £10.00  
Black Bottle, honey, lemon, spices  
Brandy Alexander £13.00  
Martel VSOP, Briottet Crème de Cacao brown, cream  
Grasshopper £13.00  
Briottet Crème de Menthe Verte, Briottet Crème de Cacao Blanc, cream  
The Scottish Connection £15.00  
Black Bottle Whisky, Cross Brew Coffee Liqueur, vanilla, mint and espresso