

No. FIFTY CHEYNE
Some like it Hot

Sloe Gin Hot Toddy £12.00

Sloe gin, Navy Strength gin and home-made ginger and cinnamon syrup is diluted and warmed through with kumquat slices, dried blueberries, cranberries and raisins

Craggy Island Irish Coffee £15.00

23k Gold leaf sits atop, a blend of Connemara (the only Irish Peated Single Malt Whiskey), Brazilian Yellow Bourbon beans coffee and date syrup. A head of Cointreau whipped cream, garnished with nutmeg and candied orange peels, Green & Black's Organic chocolate shavings

Merry Mulled Cider £8.50

Maison Sassy L'Inimitable Normandy Cidre is mulled for four days with port wine, agave, fresh ginger, vanilla pods, seasonal spices, sliced citrus fruits and fresh apples

Gold Blazer £14.50

Maxime Trijol VSOP Grande Champagne Cognac, Suze (Gentian root liqueur), home made ginger and cinnamon syrup, Cointreau, Angostura bitters and citrus peels are rolled and flambéed

Lemongrass and Blueberry Hot Chocolate £8.50

Limoncello, Lemongrass syrup, Callebaut ground dark chocolate and whole milk is garnished with Green & Black's Organic white chocolate shavings, freeze dried blueberries and almond flakes

Available alcohol-free £4.50

Raspberry and Cranberry Hot Chocolate: £8.50

Frangelico hazelnut liqueur, Raspberry syrup, Callebaut ground dark chocolate and whole milk is garnished with Green & Black's Organic dark chocolate shavings, freeze dried cranberries and crushed hazelnuts

Available alcohol-free £4.50