



PUDDING & AFTERS

Espresso Martini; Ketel One vodka, double espresso, vanilla syrup, coffee liqueur	7.00
Winter Negroni; Sweet spice infused gin, Martini Blanco, Aperol, orange twist	9.00
Festive Martini; Chase marmalade, maraschino cherry, Martini Rosso	9.50
Old Fashioned; Woodford Reserve, demerara sugar, orange bitters	9.50

PUDDINGS

Luxury damson & blackberry trifle, custard, whipped Calvados cream	6.95
Sweet pastry Bakewell tart, almond frangipane, mascarpone	6.95
Sticky toffee pudding, hot toffee sauce, & your choice of vanilla ice cream or clotted cream	6.95
Baked apple & blackberry crumble, jug of vanilla custard	5.75
Grosvenor Collection white chocolate bomb; blood orange sorbet, popping candy, honeycomb, toffee & brandy pouring sauce	7.50
Artisan cheese, spiced pear chutney, oat biscuits (per cheese) <i>Blue Monday, Wookey Hole cheddar, Somerset Brie</i>	4.50

FORTIFIED WINE

Muscat de Rivesaltes, Domaine Lafage, France; 2017 125ml	7.00
10yr Tawny Port, Quinta do Vallado; 2018 125ml	9.00
Petit Guiraud Sauternes, Bordeaux; 2016 125ml	9.50

HOT BEVERAGES

Iron & Fire coffee, Espresso, Americano, Cappuccino, Flat White, Latte	From 2.10
Joe's Teas, Ever-So-English Breakfast, Decaffeinated, Earl of Grey, Queen of Green, Berry Best, Whiter than white, Feisty Turmeric, Proper Peppermint, Sweet Chamomile	2.45

LIQUEUR COFFEE

Irish, 25ml Jamesons, espresso, brown sugar, double cream	7.00
Baileys, 25ml, espresso, double cream, chocolate dust	6.00
Skye, 25ml Drambuie, espresso, double cream	6.00

SWEET DESSERT LIQUEURS

Baileys	2.50
Limoncello	2.50
Amaretto Disaronno	3.00

WHISKEY

Jamesons Irish whisky	3.50
Aberfeldy 12YR	5.50
Hibiki Harmony	6.25
Yamazaki Distillers Reserve	6.25
Jack Daniels Single Barrel	4.35
Talisker 10YR	4.35
Macallan Gold Cask	5.35

COGNAC

Remy Martin	4.50
Hennessy VSOP	4.10
Hennessy XO	15.00