

AFTER DINNER MENU

COCKTAILS

Nutty Alexandra £10.5

Martell | Butterscotch | Kyrö Dairy Cream Liqueur | Frangelico

Espresso Block £10.5

Aluna Coconut Rum | Mozart Dark Chocolate | Briottet Hibiscus | Espresso

Coco Banana £11

Howler Head Whiskey | Bourbon Cherry | New England | Spiced Cranberry Bitters | Cocoa Nibs | Sugar

Bourbon Blazer £13

Blazing stream of liquid fire thrown with Yellowstone Select Bourbon, Plantation OFTD Overproof, Benedictine, Fair Kumquat, Spiced Winter Berry Cordial, Teapot Diluter

DESSERTS

Trio of Ice Cream **G** **N** £9

Hazelnut brittle | Madagascar vanilla | English Strawberry

Homemade Vanilla Ice Cream £8

Honeycomb crackling

Dark Chocolate Tart £9

Morello cherries

Madagascar Bourbon Vanilla Creme Brulée £9

Victoria plum

British Cheese £12

*Barkham Blue, vintage smoked organic Cheddar, Golden Cross
ashed goat's cheese, sourdough crispbread, plum chutney*

V Vegetarian

Ve Vegan

G Gluten Free

N Contains Nuts

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance let us know before ordering. Our prices & ingredients are subject to change to reflect seasonality and market value. A discretionary 12.5% service charge will be added to your bill.