

|                                                                               |                |
|-------------------------------------------------------------------------------|----------------|
| Sticky Toffee Pudding, Fior Di Latte Ice Cream                                | 14.00          |
| <i>NV Valdespino 'El Candado' Pedro Ximénez Sherry, Jerez, Spain</i>          | 16.00          |
| 74% Valrhona Chocolate Délice, Salted Caramel, Hazelnuts,<br>Coffee Ice Cream | 15.00          |
| <i>Graham 's 20 yrs Old Tawny Port, Douro Valley, Portugal NV</i>             | 23.00          |
| Custard & Nutmeg Tart, Peach Sorbet                                           | 15.00          |
| <i>2022 Castelnaud De Sudaire Sauternes Bordeaux, France</i>                  | 18.00          |
| Frangelico Tiramisu                                                           | 16.00          |
| <i>2022 Donnafugata Ben Rye, Passito Di Pantelleria, Sicily, Italy</i>        | 26.00          |
| Balsamic Strawberries, Italian Meringue,<br>Champagne & Basil Sorbet          | 16.00          |
| <i>2018 Royal Tokaji Blue Label, 5 Puttonyos Aszú, Hungary</i>                | 25.00          |
| Seasonal Sorbet & Ice Cream Selection                                         | 4.00 per scoop |

### **SWEET WINES *glass 100 ml***

|                                                             |        |
|-------------------------------------------------------------|--------|
| 2022 Quady Winery 'Essencia' Orange Muscat, California, USA | 14.00  |
| 2004 Chateau d'Yquem Sauternes, Bordeaux, France            | 155.00 |

### **FORTIFIED WINE *glass 100 ml***

|                                                                    |       |
|--------------------------------------------------------------------|-------|
| 2013 Sandeman Quinta Do Seixo Vintage Port, Douro, Portugal        | 20.00 |
| 40 Year Old Tawny Porto, Quinta Das Carvalhas, Douro, Portugal     | 63.00 |
| 2011 Quinta da Romaneira, Vintage Port, Douro, Portugal            | 34.00 |
| 1974 Gerard Bertrand, Legend Vintage Rivesaltes, Languedoc, France | 68.00 |
| 1969 Gerard Bertrand, Legend Vintage Rivesaltes, Languedoc, France | 75.00 |



If you have a food allergy, intolerance, or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A discretionary 15% service charge will be added to your final bill.

All prices are inclusive of VAT.

## **COGNAC**

|                                    |        |
|------------------------------------|--------|
| Courvoisier VSOP, France 40%       | 16.00  |
| Martell XO, France 40%             | 39.00  |
| Martell Cordon Bleu, France 40%    | 40.00  |
| Hennessy Paradis, France 40%       | 180.00 |
| Remy Martin Louis XIII, France 40% | 495.00 |

## **BRANDY**

|                                               |       |
|-----------------------------------------------|-------|
| Baron de Sigognac VSOP Reserve, France 40%    | 16.00 |
| Janneau V.S.O.P. Grand Armagnac, France 40%   | 20.00 |
| Dartigalongue BAS - Armagnac 1989, France 40% | 40.00 |

## **AMARO**

|                          |       |
|--------------------------|-------|
| Amaro Averna, Italy 29%  | 10.00 |
| Fernet Branca, Italy 39% | 10.00 |

## **EAU DE VIE - LIQUEURS**

|                                   |       |
|-----------------------------------|-------|
| Disaronno Amaretto, Italy 28%     | 10.00 |
| Frangelico, Italy 20%             | 10.00 |
| Baileys, Ireland 17%              | 10.00 |
| Drambuie, Scotland 40%            | 10.00 |
| Tia Maria, Italy 20%              | 11.00 |
| Nardini Riserva Grappa, Italy 40% | 25.00 |

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