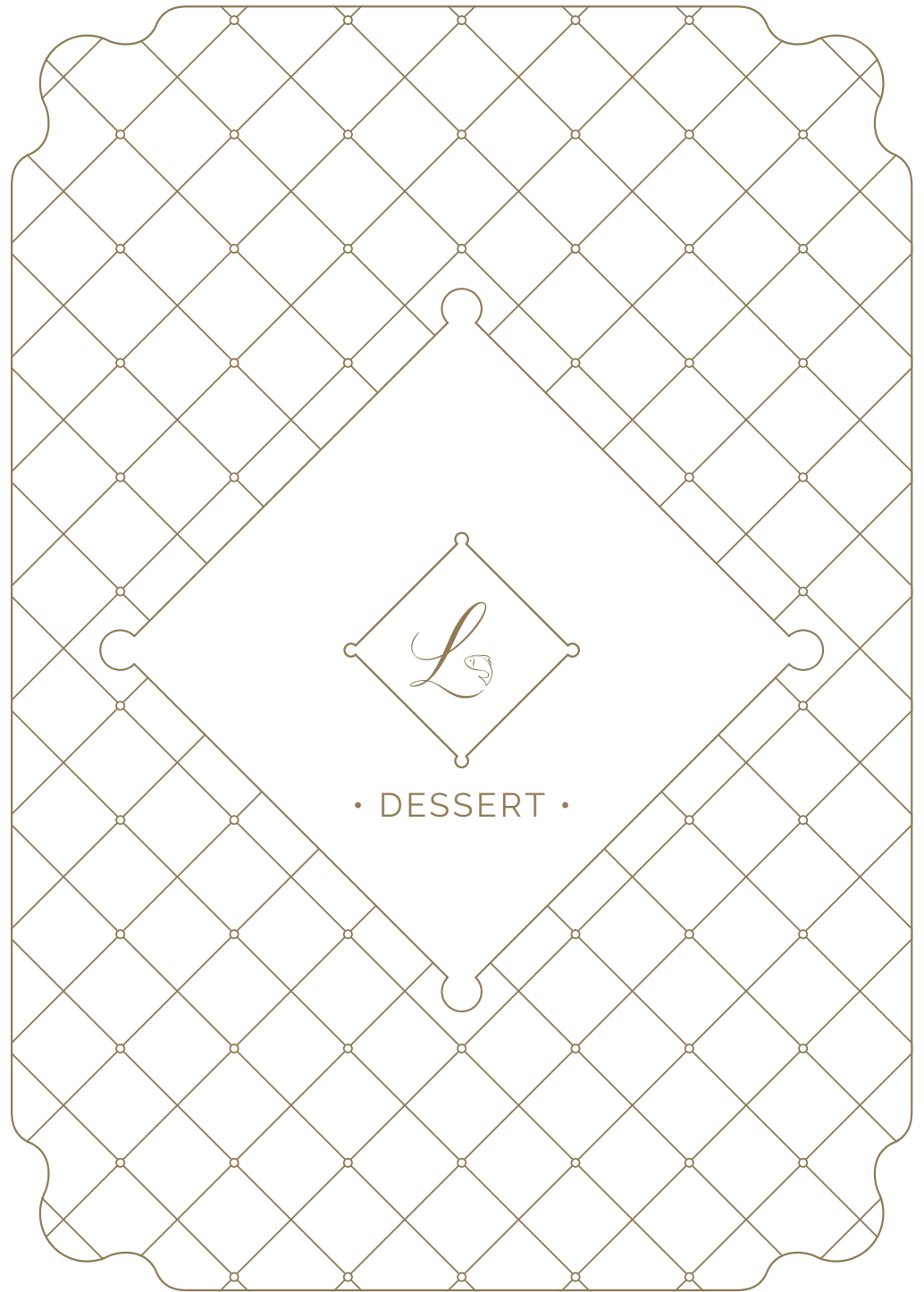
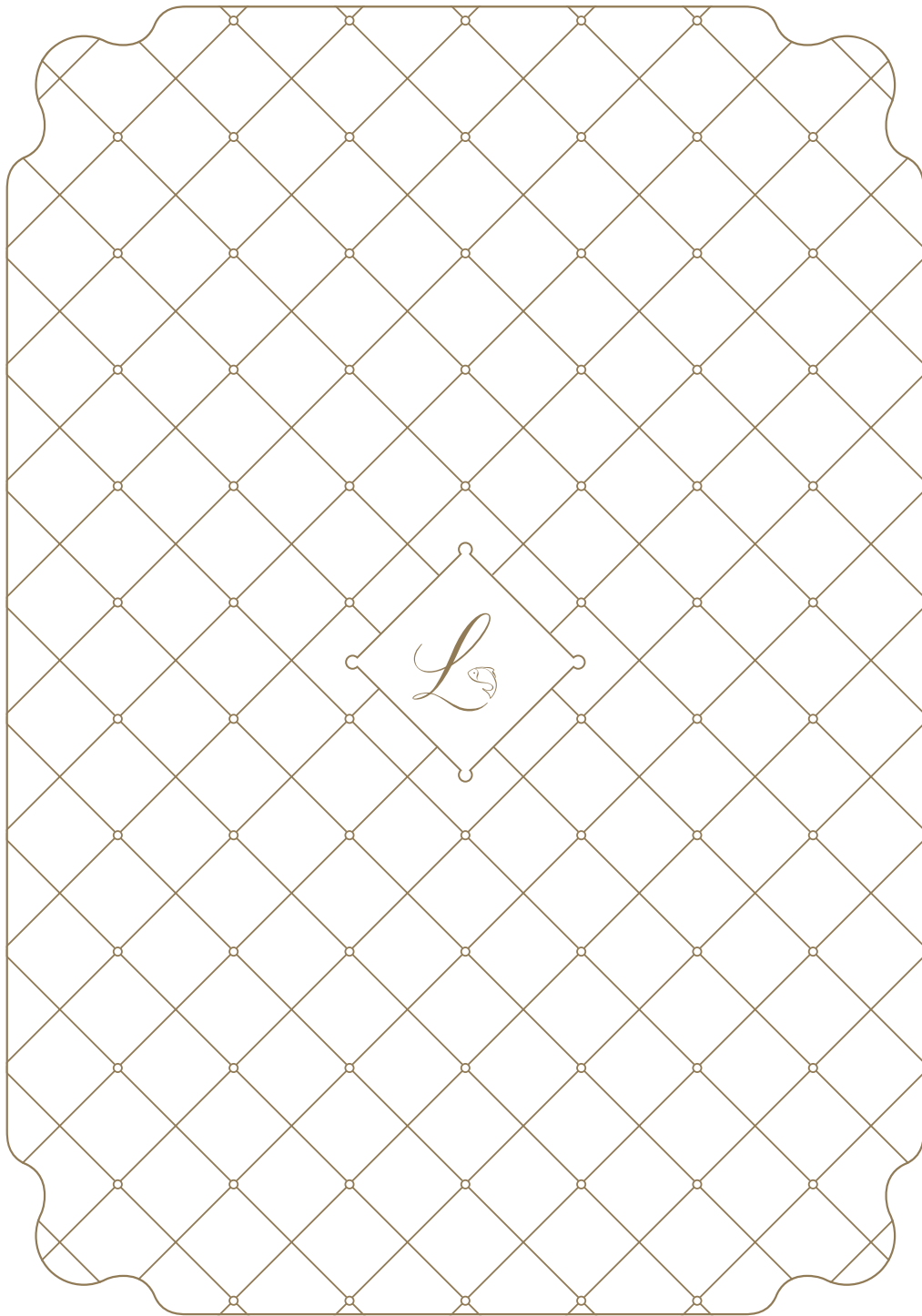






• DRINKS •



• COCKTAILS •

IRISH COFFEE £14
Jameson, Coffee, Demerara sugar, Chantilly cream

ESPRESSO MARTINI £14
Ketel 1, Coffee, Tia Maria, Demerara sugar

• DIGESTIF •

BARON DE SIGOGNAC 10Y £17

BARON DE SIGOGNAC XO £38

DUPONT CALVADOS

HORS D'AGE VSOP £18

ADRIEN CAMUT CALVADOS 6Y £21

REMY MARTIN 1738 £16

REMY MARTIN XO £40

HENNESSY VSOP £17

HENNESSY XO £45

HENNESSY PARADIS £185

• LIQUEUR •

DISARONNO AMARETTO £10

TIA MARIA £10

ISOLABELLA LIMONCELLO £10

ISOLABELLA SAMBUCA £10

BAILEY'S £10

FERNET BRANCA £10

APEROL £10

CAMPARI £10

• SWEET WINES •

SAINT-ALBERT, AOC PACHERENC DU VIC-BILH, PLAIMONT | 2020 – 100ML £13

TOKAJI ASZÚ, 5 PUTTONYOS, SAUSKA | 2019 – 100ML £18

GEWURZTRAMINER VENDANGES TARDIVES, MAISON TRIMBACH | 2017 – £26

CHATEAU D'YQUEM, SAUTERNES, FRANCE | 2008 – 100ML £99

• PORT •

GRAHAM'S 20 Y.O. TAWNY, PORTO, PORTUGAL – 100ML £17



• DESSERT •



DAILY TART £14

PREGO £12.2
Fillet steak sandwich

LILIBET'S CREPE £14
Grand Marnier parfait

CHOCOLATE MOUSSE £10
Cacao nibs, tuile

PRINCESS CAKE £14
Raspberry, sponge, almond

STRAWBERRY & VANILLA CHEESECAKE £9

CHOUX A LA CREME £11
Dark chocolate sauce

SEASONAL FRUITS £12

COLONEL £12
Lemon sorbet, vodka

TROU NORMAND £12
Apple sorbet, calvados

**SELECTION OF HOUSE MADE
ICE CREAM & SORBETS** £4.7 each

