





• 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

• 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

**VANILLA CHEESECAKE** £9  
Strawberry sauce

**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**

