

Digestif
Amaro Nonino 5
Alpine bittersweet vermouth
served over ice



Dessert Menu

Dessert

Sticky almond cake, creme anglaise, rhubarb sorbet 7
White chocolate parfait, cherry sorbet, pistachios 7
PX, rum & raisin ice cream affogato 8.5

Ices & Sorbet

Chocolate stout ice cream | Rum & raisin ice cream | Mint choc chip ice cream | Clotted cream ice cream | Morello
cherry sorbet | Bitter chocolate sorbet | Rhubarb sorbet
Two scoops 5.5 | Three scoops 7.5 | Ice cream sharing board 15

Cheese board for 2

Bath Soft cheese, *Soft & creamy*, Bath Blue, *Subtle creamy blue*, Leonard Stanley Cheddar *Nutty & rich*, house
pickles, biscuits, chutney 12.5

After Dinner Cocktails

Mixed Oak Conference 8.5

Blend of Maxime Trijol cognac, Dupont VSOP calvados, Compass Box Spice Tree whisky & Teeling single grain
whiskey with Angostura bitters & a touch of demerara

Italian Digestif 5.5

Cynar (bitter artichoke liqueur) blended with Cocchi Americano vermouth

Dessert wines

Glass (100ml) / Bottle

Monbazillac, Chateau Poulvere 2014, France 5.5 / 26

Nectar of the gods! Unctuous apricot & marmalade flavours

Recioto Valpolicella DOC 2011, Bertani, Valpantena 7.5 / 45

Spicy, rich, sweet red wine from top producer

Port (75ml)

Churchill's Reserve 5.5 | Graham's 10yo Tawny 7.5

Liqueurs (25ml)

Tousaint Coffee Liqueur 3.5 | Saliza Amaretto 3.25 | Branca Menta 3.25 | Fernet Branca 3.25 | Limoncello
3.25 | Wolfschmidt Kummel 3.5

Cognac & Armagnac (25ml)

Maxime Trijol VS 4 | Maxime Trijol XO 9.5 | Ragnaud Sabourin No 35 8 | Clos Martin VSOP Armagnac 4.75 |
Delord 1962 Vieil Armagnac 24

Other Brandies (25ml)

Dupont Calvados VSOP Pays d'Auge 5.75 | Somerset Cider Brandy 3yo 4 | Somerset Cider Brandy 10yo 4.5

Coffee

Espresso 2 | Double espresso 2.5 | Long black 2.5 | Flat white 2.5 | Cappuccino 2.5

Tea

Breakfast | Earl Grey | Camomile | Peppermint | Green 2.5

A discretionary 10% service charge will be added to your final bill. Please advise your server of any allergies or dietary requirements