

Digestif
Amaro Nonino 5
Alpine bittersweet vermouth
served over ice



Dessert Menu

Dessert

Pistachio & strawberry, mille feuille 7
Baked raspberry & white chocolate cheese cake 7
Tempura banana, italian meringue, banana ice cream, toffee sauce, malt crumbs 7

Homemade Ices & Sorbet

Banana Ice cream | Clotted cream ice cream | Popcorn ice cream
Strawberry sorbet | Elderflower sorbet | Creme fraiche sorbet
One scoop 2.75 | Two scoops 5.5 | Three scoops 7.5 | Ice cream sharing board 15

Cheese board

Bath Soft cheese (*Soft & creamy*), Bath Blue (*Subtle creamy blue*), Leonard Stanley Cheddar (*Nutty & rich*)
home made crackers, chutney 10.5

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

Amaro Alexander 6
Amaro, Cacao liqueur, cream & nutmeg

Dessert wines

Glass (75ml) / 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 4.5
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