

Red Delicious Cocktail 9

Cinzano Rosso, Calvados,
Peychaud Bitter



Dessert Menu

Dessert

Classic Affogato, vanilla ice cream, espresso 4.5
Lemon meringue pie, fig sorbet 7
Chocolate & orange bread & butter pudding, orange crème anglaise 7

Homemade Ices & Sorbet

Blackberry ice cream | Chocolate chip ice cream | Cinnamon and pecan ice cream
Rhubarb sorbet | Fig sorbet | Orange 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*) served with home made crackers, chutney 10.5

After Dinner Cocktails

Fench Conference 8.5

A blend of Dupond Calvados, Maxime Trijol VSOP, Clos Martin Armagnac, Trois Riviere Rum & Demerara Syrup

Peach Fashioned 8.5

Rittenhouse Rye Whiskey, Peach Liqueur, Peach Bitter

Dessert wines Glass (75ml) / Bottle

Monbazillac, Chateau Poulvere 2014, France 5.5 / 26

Nectar of the gods! Unctuous apricot & marmalade flavours

Recioto Valpolicella DOC 2015, 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)

Tosolini Coffee Liqueur 3.5 | Saliza Amaretto 3.25 | Branca Menta 3.25 | Fernat Branca 3.25

Limoncello 3.25 | Wolfschmidt Kummel 3.5

Cognac & Armagnac (25ml)

Maxime Trijol VS 4 | Maxime Trijol XO 9.5

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