

Amagnac Sazerac 8.5
Clos Martin Armagnac,
Rittenhouse Rye Whisky, Absinthe



Dessert Menu

Dessert

Carrot & walnut cake, crème fraiche ice cream 7
Pedro Ximénez sherry & crème fraiche ice cream affogato style 7
Chocolate cheesecake, salted caramel peanut brittle 7

Homemade Ices & Sorbet One scoop 2.75 | Two scoops 5.5 | Three scoops 7.5 | Ice cream sharing board 15
Lemon Meringue ice cream | Creme Fraiche ice cream | Popcorn Fudge ice cream
Strawberry sorbet | Passion fruit sorbet | Raspberry sorbet

Cheese board

Bath Soft cheese (*Soft & creamy*), Bath Blue (*Subtle creamy blue*), Cornish Yarg (*Crumbly & creamy*) served with home made crackers, chutney 10.5

After Dinner Cocktails

Ox Conference 10

Bruichladdich Laddie, Jameson, 3 Riviere, Quiquiriqui Mezcal, Remy Martin Cognac, Chocolate Bitters

Espresso Martini 9

Wyborowa Vodaka, Espresso Tossellini, Clifton Coffee Espresso

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 | Fernet Branca 3.25
Limoncello 3.25 | Wolfschmidt Kummel 3.5

Cognac & Armagnac (25ml)

Maxime Trijol VS 4 | Maxime Trijol XO 12
Clos Martin VSOP Armagnac 4.5

Other Brandies (25ml)

Dupont Calvados VSOP Pays d'Auge 5.75 | Somerset Cider Brandy 3yo 4 | Somerset Cider Brandy 10yo 4.5
Miclo Poire William 5.5 | Grappa Reserva Nonino 5.25

Coffee (decaff available)

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