**Hot Beverages**

**Tea Selection**

All our teas are hand selected by tea experts Jing Tea.

- **Maojian £3.75**
  Premium grade green tea, soft and refreshing.

- **Earl Grey Ceylon £3.75**
  Made from a base of whole leaf Ceylon, scented with bergamot and sprinkled with cornflowers.

- **Assam £3.75**
  From India’s famous Assam region. Renowned for its depth and full body.

- **Silver Needle £5.50**
  Silver needle white tea is the most famous tea in the world. Sweet and mellow with the freshness of honeydew melon.

- **Jasmine Pearls £5.50**
  Composed of the most perfectly balanced spring green tea, repeatedly hand-scented with fresh jasmine flowers (and nothing else!).

**Coffee Selection**

Our Musetti coffee is produced by Italy's award-winning exclusive coffee roaster. Roasting and blending in strict line with the artisan principle. Flame-roasted, ethically sourced and Fairtrade supporters.

De-cafinated available on Request

- **Filter £3.50**
- **Cappuccino £4.00**
- **Espresso £3.50**
- **Café Latte £4.00**

**Dessert Wine & Digestive**

- **Tokaji Szamorodni, Szepsky, Hungary, 2012**
  Bottle 500ml £120.00

- **Malvasia Passito, Vigna del Volta**
  Emilia-Romagna, Italy, 2009
  Bottle 500ml £80.00 Glass 100ml £16.50

- **Saussignac, Vendange d’Autrefois, Gascon France, 2015**
  Bottle 500ml £37.00 Glass 100ml £7.50

- **Côteaux du Layon St Aubin, Domaine des Barres Loire, Franc, 2014**
  Bottle 750ml £43.00 Glass 100ml £7.50

- **Muscat de Frontignan**
  Chateau de Peysonnie, France, NV
  Bottle 375ml £29.00 Glass 100ml £8.00

**Sherry**

Pedro Ximénez, San Emilio, Lustau, Jerez

Glass 100ml £11.80

**Ports**

- **Taylor’s, Tawny, 20years**
  Glass 100ml £14.00

- **Fonseca, Vintage port 2001**
  Glass 100ml £12.60

- **Taylor, Tawny, 10 years**
  Glass 100ml £9.00

For the full list of dessert wines and digestives, please refer to our wine list.
After Dinner Beverages

**Espresso Martini's**

- **The Cinnamon Club Espresso Martini** £11.50
  A spiced twist on the classic version with the use of Absolut Pepper

- **Tequila Espresso Martini** £13.00
  Combination of Tequila and warming spices to warm up this martini

- **Rum Espresso Martini** £13.00
  Notes of vanilla & butterscotch with a premium Brazilian Coffee liqueur

- **Gin Espresso Martini** £12.50
  Nutty Old Tom Gin with Toffee added to balance out the nutty & coffee notes

**Unique Whiskies**
All served at 25ml Measures

- **Carn Mor Glen Grant 1965 – 43yrs** – £40
  Highly complex and rich, which is firm enough to hold the spice and oak with comfort, balance and quality is nothing short of superb.

- **Carn Mor Macallan 1965 Sherry Cream Butt – 43yrs** – £75
  Stunningly clean sherry notes with wonderful nuttiness amid spice and oak, that bathes in luxuriant, simply flawless, leathery sherry.

- **Carn Mor Macallan 1965 Sherry Fino Butt – 43yrs** – £75
  Sweetness of the nose automatically translates to the palate. Mouth-watering barley is deeply embedded. Clean whisky at its finest.

- **Carn Mor Glen Keith 1990 – 19yrs** – £25
  Classic Fruity Speyside then comes sweeter notes from the wood marry beautifully with the clean grassy notes of the spirit forming an almost tropical feel.

- **Carn Mor Tamnavulin 1968 – 40yrs** – £30
  This Tamnavulin shares many of the flavours indicative of the best whiskies produced at this time. Layers of tropical fruit blend with marzipan and ginger spice making for a luxurious feel.

- **Carn Mor North of Scotland 1973 – 35yrs** – £30
  This single cask is one of the last remaining examples of this lost distillery. Matured in a bourbon, the sweetness from the wood as integrated with the spirit creating the perfect pudding whisky: layers of sweet and dried fruit, interleaved with vanilla and caramel.

**Desserts**

- **Dark chocolate dome filled with shrikand bavarois, passion fruit and rosemary soup** £14.00
  Taylors, Tawny 20 years, Portugal, Glass 100ml £14.00

- **Mango kulfi with quinoa and raspberry crumble** £9.50
  Saussignac, Vendange d’Autrefois, Gascony, France, 2015, Glass 100ml £7.50

- **Baba au rhum with orange and raisin, chia seed ice cream** £11.50
  Malvasia Passito, Vigna del Volta, Emilia-Romagna Italy, 2008 Glass 100ml £16.50

- **Lemon and ginger brulee, masala sable** £9.00
  Côteaux du Layon St Aubin, Domaine des Barres Loire, France, 2014 Glass 100ml £7.50

- **Salted caramel tart, wild berry sorbet, poppy seed meringue** £9.50
  Enamor Yuzu liqueur de France Glass 50ml £8.30

- **Saffron poached pear, tapioca and lime payasam** £10.00
  Muscat de Frontignan, Chateau de Peysonnie, France, Glass 100ml £8.00

- **Ice cream or sorbet selection of the day** £7.50

- **Selection of Neal’s Yard cheeses with quince chutney** £14.50
  Fonseca, Vintage port 2001, Portugal, Glass 100ml £12.60

**Dessert Platter**

- **Tasting plate of assorted desserts** – for two or more
  £30.00 per two people

  *Champagne Brut Rosé Francois Monay*
  Bottle 750ml £74.00 Glass 125ml £15.