

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-caffinated available on Request

Filter £3.50

Cappuccino £4.00

Espresso £3.50

Café Latte £4.00

Please let us know if you require our in-house transport service which offers luxury cars at competitive rates.

Dessert Wine & Digestive

Tokaji Szamorodni, Szepsy, Hungary, 2012

Bottle 500ml £120.00

Malvasia Passito, Vigna del Volta

Emilia-Romagna, Italy, 2009

Bottle 500ml £84.00 Glass 100ml £17.00

Saussignac, Vendange d'Autrefois, Gascon France, 2015

Bottle 500ml £41.00 Glass 100ml £8.20

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 £28.00 Glass 100ml £8.00

Sherry

Pedro Ximénez, San Emilio, Lustau, Jerez

Glass 100ml £11.80

Ports

Taylors, Tawny, 20years

Glass 100ml £14.00

Fonseca, Vintage port 2001

Glass 100ml £12.60

Taylor, Tawny, 10 years

Glass 100ml £11.00

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 bavorois passion fruit and rosemary soup £14.00

Port Taylor Tawny 20 years, Portugal Glass 100ml £14.00

Royal Punjabi kulfi, honeycomb pistachio crumble £9.50

Malvasia Passito, Vigna del Volta, Emilia-Romagna Italy, 2009 Glass 100ml £ 17.00

Baba au rhum with orange and raisin, chia seed ice cream 🍷 £11.50

Muscat de Frontignan, Chateau de Peysonnie, France, Glass 100ml £8.00

Lemon and ginger brulée, masala sable 🍷 £9.00

Botrytid Riesling Heggys Vineyard, Eden valley, Australia Glass 100ml £ 11.00

Salted caramel tart, wild berry sorbet, poppy seed meringue 🍷 £9.50

Saussignac, Vendange d'Autrefois, Gascony, France, 2015 Glass 100ml £ 8.20

Whiskey and raisin pudding, banana ice cream 🍷 £9.50

Pedro Ximenez, San Emilio, Lusteau, Spain Glass 100ml £11.80

Saffron poached pear, tapioca and lime payasam (vegan) £10.00

Côteaux du Layon St Aubin, Domaine des Barres, France, 2014 Glass 100ml £7.50

Ice cream or sorbet selection of the day £7.50

Franciacorta Brut DOCG Castelveder, Italy Glass 125ml £11.40

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 £77.00 Glass 125ml £15.40*