

INDULGING LIQUEUR COFFEES

**Irish Coffee £9**

Fine Italian roast coffee with Jameson's Irish whiskey, and demerara sugar, crowned with fresh double cream

**Calypso Coffee £12**

Fine Italian roast coffee with Tia Maria, and demerara sugar, crowned with fresh double cream

**Café French £10**

Fine Italian roast coffee with Courvoisier cognac, crowned with fresh double cream and lemon zest

**Café Disaronno £9**

Fine Italian roast coffee with Disaronno Amaretto, and demerara sugar, crowned with fresh double cream

**Baileys Coffee £9**

Fine Italian roast coffee with Baileys Irish Cream liqueur, and demerara sugar, crowned with fresh double cream

HOT BEVERAGES

Espresso (kcal 0) £4  
Americano (kcal 0) £4  
Latte (kcal 97) £4  
Cappuccino (kcal 65) £4  
Hot chocolate (kcal 307) £4  
Syrups (kcal 60) 50p

DESSERTS

**Black forest gâteau £9.50**

Dark chocolate mousse, cherry liquer, sour cherry, vanilla ice cream  
(kcal 924)

**Brandy Poached Pear £8**

Beurre noisette sponge, caramel, ginger, ice-cream (kcal 565)

**Frozen yuzu parfait £8**

Sesame, meringue, roku gin jelly (kcal 586)

**Pumpkin burnt basque cheesecake £8**

Maple cream, cinnamon, granola (kcal 605)

**Autumn vanilla panna cotta, £9.50**

Roasted spiced apples, muscovado, blackberry (kcal 422)

**Plant based treacle tart (vg) £9.50**

Treacle, fig, coconut (kcal 500)

**Sticky toffee pudding (vg) £8**

Toffee sauce, orange, vanilla ice cream (kcal 683)  
*Made from wheat free ingredients*

**A discretionary service charge of 12.5% will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.



## SELECTION OF BRITISH CHEESE

### British Cheeseboard

Grapes, celery, Evesham chutney and crackers

3 cheeses (kcal 886) £14 | 4 cheeses (kcal 953) £16 | 5 cheeses (kcal 1014) £18

### Worcestershire blue

Produced by Lightwood Cheese Company, Worcester

### Cornish Yarg

Cornish Yarg is a semi-hard cow's milk cheese made in Cornwall, UK. Before being left to mature, the cheese is wrapped in nettle leaves to form an edible, though mouldy rind

### Smoked Cotswold brie

Soft & butter brie using the organic milk, smoked over Applewood

### Driftwood (v)

Award winning unpasteurised goat's cheese from Pylle in Somerset

### Sparkenhoe red Leicester

Raw milk, cloth wrapped cheese from the East Midlands

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## AFTER DINNER DRINKS ON THE ROCKS

### Baileys Irish Cream £7.5

Irish cream liqueur flavoured with cream, cocoa and Irish whiskey

### Piston limoncello £4.85

A sweet liquor with concentrated flavours of lemon zest

### Disaronno £5

An amber-coloured liqueur with a characteristic almond taste

### Remy XO £11.5

Rich, spicy, complex and truly historical Cognac

### Kamm & Sons £5

British spirit launched by bartending legend Alex Kammerling. It contains 45 botanicals, with the main ingredients being ginseng root, fresh grapefruit peel and manuka honey

## AFTER DINNER SIGNATURE COCKTAILS

### Stanbrook Abbey grasshopper £13

Baileys Irish cream, Crème de Menthe, Crème de Cocoa, Galiano

### Lemon drop £13

Citron Absolut, triple sec, limoncello, sugar syrup, sugar rim

### Berry bosh £13

Sipsmith sloe gin, creme de mure, grenadine, lemon, cranberry