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&
AFTER
DINNER
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PUDDINGS

'Ambassador's Reception' ~ 9.50

A giant chocolate and hazelnut tribute to a childhood favourite that we're not allowed to name for legal reasons. Think dodgy 1980s adverts.

50p from each one served goes to Social Bite, an amazing local charity that feeds, employs and empowers homeless people to build sustainable lives. For more information check out www.social-bite.co.uk

Sticky toffee pudding ~ 7.50

clotted cream

Apple & blackcurrant tart ~ 7.50

walnut crumble, cinnamon ice cream or custard

Blackberry & lemon pavlova~ 8.00

lemon ripple ice cream

Peanut butter shortbread ~ 7.50

salted caramel ice cream, Original Beans chocolate

Salted caramel tart ~ 8.00

Knockraich crème fraiche

TEA & COFFEE

RARE TEA COMPANY

Hawksmoor Breakfast	3.50
A black tea, blended from selected fields and harvests across the Satemwa Estate; a small, family run tea garden in the Shire Highlands of Malawi.	
Green Tea	3.50
A wok fired fresh green tea from Fujian, China	
Earl Grey	3.50
From the Tregothan Estate in Cornwall, made with real bergamot oil	
Silvertip Jasmine	3.50
Made by laying the tea out with fresh jasmine flowers for 6 nights	
Chamomile	3.50
Aromatic and relaxing	
Wild Rooibos	3.50
A super rare, truly wild caffeine-free tea from South Africa	
Second Flush Darjeeling	3.50
Delicate and floral black tea	
Lapsang Souchong	3.50
Delicately smoked, whole-leaf black tea	

SMALL BATCH COFFEE

Espresso, Macchiato	3.50
Cappucino, Latte or Flat White	3.75

CARDS & CIGARS

SHORT, SERIOUS, STRONG

In 1892 (a different) James Brown reported that ‘a card game was in full blast, with the usual poker accompaniments of cigars, cocktails, anecdotes and reminiscence’, when a ‘hole-card flip’ triggered a gun fight (*Amusing Recollections of an Arizona City*). This page contains the serious cocktails we think these card sharks might have enjoyed, cigars in hand.

Full-Fat Old Fashioned ~ 11.00

Butter-infused Evan Williams Bottled-in-Bond, Sugar

Features homemade butter-infused bourbon, painstakingly made over long hours with large quantities of bourbon, clarified butter and a sous-vide machine. Not for the (literally) faint-hearted.

The Affinity Cocktail ~ 12.00

Chivas Regal 18 Year, Dubbonet, Cocchi Americano, Bitters

“After drinking one, the horizon takes on a roseate hue; the second brings Wall Street to the front and center, when you’ve put away the third the green grass grows up all around, birds sing in the fig trees and your affinity appears.” *Washington Post*, 29 October 1907.

Valentino ~ 12.50

Great King Street Glasgow Blend, Cocchi Torino, Orange, Cherry

A refined stirred-down take on the Blood & Sand, a Prohibition-era classic named after Rudolph Valentino’s 1922 film of the same name. Valentino, Hollywood’s original Latin Lover, plays a headstrong toreador madly in love with two women at the same time who meets a grizzly end at the horns of a prize bull.

De la Louisiane ~ 11.00

Rittenhouse Bottled-in-Bond, Martini Rosso, Bénédictine, Absinthe, Bitters

Not as famous as its New Orleans cousins, the Sazerac and Vieux Carré, this was the ‘out-of-the-ordinary special cocktail served at Restaurant de la Louisiane, long the rendezvous of those who appreciate the best in Créole cuisine’ (*Famous New Orleans Drinks and How to Mix ‘em*, 1938).

ICE CREAM & SORBET

Tom & Jerez ~ 6.75

grilled pears, almond sponge, pear & lemon sorbets, Manzanilla cream & gin syrup

Sticky toffee sundae ~ 6.50

clotted cream ice cream, sticky toffee sponge, toffee sauce

Scoops ~ 3.50 for one, 6.50 for two, 9.00 for three

Ice Cream: Coconut & Malibu, Mascarpone, Lemon Ripple

Sorbet: Lemon, Pineapple, Green Apple

CHOCOLATES

Salted caramel rolos ~ 4.50

A box of eight to take away ~ 10.00

CHEESE

Colston Bassett Stilton ~ 5.75

pears & walnuts

I.J. Mellis cheeses ~ 3.25 each

chutney & oat biscuits

cheese may be unpasteurised, please ask for more details.

PUDDING REPLACERS

Nuclear Banana Daiquiri ~ 11.50

Our version of a drink that doesn't take itself too seriously by the late, great Gregor de Gruyther. We've just added half a banana and blitzed it. Silly, but tasty...

For some to sip more slowly see page 14, or ask for a cocktail list

PORT, SHERRY & FORTIFIED	70ML	BTL
Quinta do Vallado 10 Year Old Tawny Port (50cl)	5.00	35.00
Quinta de la Rosa LBV Port 2013 (70cl)	6.50	39.00
Quinta de la Rosa Vintage Port 2005	7.50	80.00
Dow 1975		150.00
Graham's 1985		175.00
Cockburn 1970		350.00
Warre 1963		500.00
Graham's 1966		600.00
Braida, Brachetto d'Acqui 2016 <i>Piedmont, Italy (37.5cl)</i>	4.75	23.00
Charles Hours, 'Clos Uroulat' Jurançon Doux 2015 <i>Jurançon, France (37.5cl)</i>	6.50	31.00
Royal Tokaji Late Harvest 2013 <i>Tokaji, Hungary (50cl)</i>	5.50	35.00
Klien Constantia, 'Vin de Constance' 2014 <i>Cape Peninsula, South Africa (37.5cl)</i>	12.00	78.00
Chateau Guiraud 2001 <i>Sauternes, France (75cl)</i>		115.00
Chateau d'Yquem 1990 <i>Sauternes, France (75cl)</i>		500.00
Lustau Papirosa Manzinilla <i>Jerez, Spain(75cl)</i>	4.50	42.00
Lustau San Emilo Pedro Ximenes <i>Jerez, Spain(37.5cl)</i>	7.00	35.00

VERMOUTH & OTHER DIGESTIFS

25ML

Cocchi Vermouth di Torino <i>Turin, Italy</i>	3.00
Branca Menta <i>Milan, Italy</i>	3.50
Pococello Limoncello <i>Herefordshire, England (with help from Amalfi, Italy)</i>	3.50
Amaro Ciociaro <i>Sora, Italy</i>	3.50
Amaro Montenegro <i>Bologna, Italy</i>	3.50
Kummel Wolfschmidt England (via Denmark, Latvia, Germany or Holland, depending on who you believe)	4.00
Fernet Branca <i>Milan, Italy</i>	4.00
Dubonnet <i>France</i>	4.00
Cocchi Barolo Chinato <i>Piedmont, Italy</i>	5.50

TEQUILA & MEZCAL

25ML

Olmeca Altos Plata <i>Arandas, Jalisco</i>	4.50
Pierde Almas La Puritita Verda <i>San Juan del Rio, Oaxaca</i> A perfect 'Gateway Mezcal' with a cleaner finish and lower alcohol content than its fiery cousins.	4.50
Olmeca Altos Reposado <i>Arandas, Jalisco</i>	5.00
Tapatio Reposado <i>Jesus-Maria, Jalisco</i>	5.50
Tapatio Añejo <i>Jesus-Maria, Jalisco</i>	5.75
Siete Leguas Reposado <i>Atotonilco El Alto, Jalisco</i>	6.50
Siete Leguas Añejo <i>Atotonilco El Alto, Jalisco</i>	6.50
Tapatio Blanco 110 <i>Jesus-Maria, Jalisco</i>	6.75
Fortaleza Blanco <i>Tequila, Jalisco</i>	7.50
Del Maguey Chichicapa <i>Santa Catarina Minas, Oaxaca</i>	7.80
Del Maguey Pechuga <i>Santa Catarina Minas, Oaxaca</i>	12.00

COGNAC & ARMAGNAC

25ML

Baron de Sigognac 10 Year Old
Bas-Armagnac

4.25

Hine 'H' by Hine VSOP
Fine Champagne, Cognac

4.50

Frapin VSOP
Grande Champagne, Cognac

6.00

Delamain Pale & Dry XO
Grande Champagne, Cognac

7.75

AE Dor XO
Fine Champagne, Cognac

10.00

Frapin XO Château de Fontpinot
Grande Champagne, Cognac

11.00

Martell XO
Cognac

10.50

Martell Cordon Bleu
Cognac

11.50

Ragnaud-Sabourin No. 35 'Fontvieille'
Grande Champagne, Cognac

13.00

Darroze 'Les Grands Assemblages' 30 Ans
Bas-Armagnac

12.75

APPLE BRANDY**25ML****Somerset 3 Year Old**
*Somerset, England***4.00****Somerset 5 Year Old**
*Somerset, England***4.00****L. Dupont Single Estate VSOP**
*Pays d'Auge, Calvados, France***5.75****Adrien Camut Réserve de Semainville 25 Year Old**
*Pays d'Auge, Calvados, France***12.00****GRAPPA & EAU DE VIE****25ML****Po di Poli Secca Grappa**
*Veneto, Italy***4.00****Cartron Poire Williams des Monts de la Côte d'Or**
*Nuits-St-Georges, France***4.85**

Based in the village of Lapoutroie Alsace, the Miclo family have been producing world famous Eau de Vie since 1962.

Metté Cafe Arabica
*Ribeauvillé, France***5.75****Metté Cafe Ananas**
*Ribeauvillé, France***6.50**

BOURBON & RYE

25ML

Woodford Reserve <i>Bourbon, Versailles, KY</i>	4.50
Makers Mark <i>Bourbon, Loretto, KY</i>	4.50
Evan Williams Bottled in Bond <i>Bourbon, Bardstown, KY</i>	5.25
Ragtime Rye <i>New York Distilling Co, NY</i>	5.25
Rittenhouse 100 Bottled in Bond <i>Rye, Bardstown, KY</i>	6.00
Blanton's Gold Edition <i>Bourbon, Frankfort, KY</i>	7.50
Eagle Rare 10 Year Old <i>Bourbon, Frankfort, KY</i>	5.50
Sazerac 6 Year Old <i>Rye, Frankfort, KY</i>	6.50
Smooth Ambler Contradiction <i>Bourbon, Maxwelton, WV</i>	7.00
Whistlepig <i>Rye, Shoreham, VT</i>	7.50
George T Stag <i>Bourbon, Frankfort, KY</i>	11.00
Sazerac 18 Year Old <i>Rye, Frankfort, KY</i>	11.00

OTHER SCOTCH

25 ML

Compass Box Great King St. Glasgow Blend <i>Blended malt</i>	5.50
Compass Box Peat Monster <i>Blended malt</i>	6.50
Compass Box Hedonism <i>Blended grain</i>	6.50
Chivas Regal 18 Year Old <i>Blended</i>	7.50
Johnnie Walker Blue Label <i>Blended</i>	12.50

OTHER WHISK(E)Y

25 ML

Redbreast 12 Year Old <i>Single pot still, County Cork, Ireland</i>	4.75
Green Spot <i>Single pot still, County Cork, Ireland</i>	5.25
Nikka From The Barrel <i>Blended, Japan</i>	7.00
Yamazaki 12 Year Old <i>Single malt, Shimamoto, Japan</i>	7.00
English Whisky Co. The Norfolk - Farmers <i>Single Grain, Norfolk, England</i>	8.00
Nikka Taketsuru 17 Year Old <i>Blended malt, Yoichi & Miyagikyo Japan</i>	20.00

RUM

25ML

El Dorado 12 Year Old

5.00

Guyana

The last distillery in the world using wooden pot and Coffey stills. These stills being over 200 years old give El Dorado rums its unique flavour and aroma with elegant notes of cocoa, prunes, vanilla, oak and a hint of smoke.

A glorious sipper after a meal.

Plantation Barbados 5 Year Old

4.25

Barbados (& Cognac, France)

El Dorado 3 Year Old

4.50

Guyana

Smith & Cross

5.00

Jamaica

Flor de Cana 7 Year Old

5.00

Nicaragua

Appleton Reserve Blend

5.00

Jamaica

Appleton Rare Blend

5.00

Jamaica

Plantation Pineapple

5.00

Barbados, Jamaica, Trinidad

Havana Club Selección de Maestros

5.70

Cuba

Diplomático Reserva Exclusiva

6.00

Venezuela

El Dorado 15 Year Old Special Reserve

6.50

Guyana

Ron Zacapa Centenario Sistema Solera 23

8.00

Guatemala

SINGLE MALT SCOTCH

25ML

SPEYSIDE

Glenfarclas 15 Year Old	5.00
Glenfiddich Experimental Series #1: IPA Cask Finish	5.50
Craigellachie 13 Year Old	6.00
Inchgower 14 Year Old	6.00
Balvenie 14 Year Old Caribbean Cask	6.50
Glenlivet 18 Year Old	8.00
Aberlour A'bunadh	9.00
Balvenie 15 Year Old Sherry Cask	10.00

HIGHLAND

Clynelish 14 Year Old	6.00
Glenmorangie Quinta Ruban	6.00
Oban Distiller's Edition	6.75
Glendronach Allardice 18 Year Old	7.75

LOWLANDS & CAMPBELTOWN

Auchentoshan Three Wood	5.00
Springbank 15 Year Old	6.50
Glenkinchie Distiller's Edition	6.75

ISLAY

Kilchoman Machir Bay	5.50
Laphroaig 10 Year Old	5.50
Ardbeg Uigeadail	5.75
Lagavulin 16 Year Old	6.00
Bruichladdich Islay Barley	6.25
Port Charlotte 10 Year Old	7.00
Caol Ila 18 Year Old	10.50
Laphroaig 18 Year Old	11.00

ISLANDS

Clerk of the Works 11 Year Old Ledaig	9.00
<i>We recently came across a barrel of single malt that, with lots of smoke and char, tasted so distinctly 'Hawksmoor' we asked the distiller to bottle it all just for us. Like a great steak it has a lingering smokey sweetness, along with a hint of salinity from island sea air. Distilled and aged for 11 years in a bourbon barrel at Ledaig on the Isle of Mull, it has been bottled at cask strength (48.9%) so isn't for the faint of heart.</i>	
Arran Amarone Cask	6.50
Talisker 10 Year Old	6.50
Talisker 18 Year Old	10.50