



DESSERT

- BAILEYS CHEESECAKE 7.00
chocolate cookie base vg
- CHOCOLATE BROWNIE 7.00
chocolate sauce, vanilla ice cream gf vg v
- PECAN BREAD & BUTTER PUDDING 7.00
maple & walnut ice cream vg
- AFFOGATO 7.50
vanilla ice cream, shot of espresso, frangelico hazelnut liqueur gf vg
- CHEESE BOARD 9.50
isle of wight soft cheese, dorset blue vinny, rosary goats cheese, mature somerset cheddar, fudges biscuits, wild honey, chutney vg
- MOVENPICK LUXURY SWISS ICE CREAM 2 scoops 4.00
vanilla, strawberry, swiss chocolate, rum & raisen, pistachio, passionfruit & mango sorbet vg

TIPPLES

- Martell VS brandy 4.50
- Chilled Pedro Ximenez dulce sherry 4.50
- Grahams 10 year old tawny port 5.00

Our menu descriptions do not list all ingredients or allergens. If you are at all concerned about allergens, please ask any member of staff.

Gluten free, Vegetarian & Vegan options and variations are available, but not standard, please speak with your server.

gf Gluten free, option available

vg Vegetarian, option available

v Vegan, option available



COCKTAILS

SIGNATURE COCKTAILS

- ABSOLUT ENGLISH 9.00
vanilla vodka, rhubarb liqueur, apple juice, lemon juice
- GIN & JAM 9.50
brockman gin, lime, sweet vermouth, strawberry jam, black pepper, cranberry bitters
- THE MIRTILLO 9.00
blueberry infused gin, italicus, mint, lime

CLASSIC COCKTAILS

- MOJITO 9.00
havana especial rum, mint, lime
add raspberry or passionfruit £9.50
- COSMO 8.50
vodka, lime, cranberry, orange liquor
- ESPRESSO MARTINI 9.50
absolut vodka, kahlua, espresso
add salted caramel £10.00
- PORN STAR MARTINI 9.50
absolut vodka, passionfruit liqueur, vanilla, lime, shot of prosecco
- SHIRLEY HEIGHTS 9.00
wray & nephew over-proof rum, pineapple & orange juice, grenadine

CHAMPAGNE COCKTAILS

- made with perrier jouet grand brut
- KIR ROYALE 10.00
splash of creme de cassis
- TESTAROSSA 10.00
splash of raspberry puree
- CLASSIQUE 11.00
brandy, angostura bitters, sugar cube

LIQUEUR COFFEE

- LIQUEUR COFFEE 5.50
with whisky, rum or brandy
- CHEEKY HOT CHOCOLATE 5.50
with rum or cointreau