



DESSERTS, CHEESE

&

AFTER DINNER DRINKS



DESSERTS & CHEESE ...	2-3
DESSERT WINES ...	4
AFTER DINNER COCKTAILS ...	5
BRANDY ...	6-7
WHISK(E)Y ...	8-10
RUM ...	11
AGAVE ...	12
AMARO & DIGESTIF LIQUEURS ...	13
TEA & COFFEE ...	14-15

We cannot guarantee the absence of traces of nuts or other allergens.
Please advise a member of staff if you have any particular dietary requirements.

DESSERTS

GRAND ROCHER... 18.00

A decadent chocolate and hazelnut homage to that classic gold foiled treat.

MAPLE CUSTARD TART... 12.00

Maple & crème fraîche ice cream, pecan praline

MEYER LEMON BOMB... 12.00

Lemon-ripple ice cream

STICKY TOFFEE PUDDING... 12.00

Milk ice cream

PEANUT BUTTER LOUIS... 14.00

Our take on the eponymous dessert at the ultra-lux 3 Michelin starred Le Louis XV in Monte Carlo. Because everything is better with peanut butter. Also starring Original Beans milk chocolate and salted caramel ice cream.

PASSION FRUIT CHOUX BUN... 14.00

Passion fruit granita

TRIBUTES

SALTED CARAMEL, PASSION FRUIT, BOURBON & PECAN... 9.00

Our tribute to a childhood favorite that for trademark reasons we can only tell you are not Polos, but might rhyme with them.

Salted Caramel / Passion Fruit / Bourbon & Pecan

BOX OF 8 TO TAKE AWAY... 20.00

We cannot guarantee the absence of traces of nuts or other allergens, cheese may be unpasteurised. Please advise a member of staff if you have any particular dietary requirements.

CHEESE

A SELECTION OF AMERICAN FARMHOUSE CHEESES... 24.00

Fruitbread, rye cracker, oatcakes & quince paste

ICE CREAM & SORBET

CITRUS & PASSION FRUIT SUNDAE... 8.00

Grapefruit, mandarin, passion fruit

STICKY TOFFEE SUNDAE... 12.00

Milk ice cream, sticky toffee sponge, caramel sauce

ICE CREAM SANDWICHES... 10.00

Marmalade & bourbon / Mascarpone & pecan

SCOOPS... 6.00 (EACH)

Sorbet: Fig / Apple / Lime

Ice cream: Maple & crème fraîche / Lemon ripple / Milk



DESSERT WINES

3 OZ BTL

Alfred Merkelbach, Kinheimer Rosenberg Riesling Auslese 2018 Mosel, Germany	10.00	76.00
Lustau, Manzanilla 'Papurusa' Jerez, Spain	10.00	75.00
Niepoort, Late Bottled Vintage Port 2016 Douro, Portugal	10.00	75.00
Moulin Touchais, Coteaux du Layon 1996 Loire, France	14.00	110.00
Valdespino, Oloroso Viejo 'Don Gonzalo' Jerez, Spain	14.00	85.00
Broadbent, 10 Year Verdelho Madeira, Portugal	16.00	125.00

AFTER-DINNER COCKTAILS

FULL-FAT OLD-FASHIONED... 19.00

Elijah Craig Bourbon, Salted Brown Butter, Extra-Aged Rye

Involving a painstaking process of infusing brown butter into bourbon, we've served this in many incarnations over the years. This is our favorite so far. A seriously luxurious Old Fashioned with a silky texture and extra complexity from the extra-aged Rye.

NINE INCH NAIL... 21.00

Kings County Single Malt, Compass Box Artist's Blend, Amaro, Salted Peach

Updated, full-throttle take on the ultimate dad-digestif, the Rusty Nail, featuring cask-strength single malt from the Brooklyn Navy Yard. Still as smooth as the Rat Pack favorite, but with a little more edge - Frank's Nice 'n' Easy gets a little Closer to God, **NIN** style.

AMARO CORETTO... 18.00

Amaro Ramazotti, Cognac Dudognon, Mr Black Coffee Liqueur,
Cafe Grumpy Espresso

What could be more perfect than a cold amaro and a reviving espresso after a meal? Well, perhaps putting them together in this worldly take on an Espresso Martini. Laced with a little cognac for added richness. The digestif dreams are made of.

BACK BURNER... 19.00

Compass Box Glasgow Blend, Brooklyn Amaro, Peach

The all-conquering Spicy Marg rocked the 2010s. Our version explores the flavors of both the jalapeño and the pasilla chili and matches them with one of their best friends, pineapple.

NIGHT NURSE... 18.00

Dewar's 12 year old, Beeswax, Honey, Ginger, Laphroig

Our favorite cocktail to rise out of Millennial New York was Sam Ross' Penicillin. While the original is a sharp, fiery cure-all, we offer up a slightly more gentle tonic, with beeswax-softened edges.

COGNAC, ARMAGNAC & BRANDY

2 OZ

Bertoux Brandy California, USA	12.00
Macchu Pisco Peru	12.00
Martell VS Borderies, Cognac	12.00
Dudognon Reserve 10yo Grande Champagne, Cognac	14.00
H by Hine Fine Champagne, Cognac	14.00
Pierre Ferrand Ambre Grande Champagne, Cognac	16.00
Francis Darroze Domaine de Salie 1990 Bas Armagnac	24.00
Frapin XO Château de Fontpinot Grande Champagne, Cognac	26.00
Martell Cordon Bleu Grande Champagne and Borderies, Cognac	30.00
Hine Antique XâO Grande Champagne and Petite Champagne, Cognac	34.00
Martell XO Grande Champagne and Borderies, Cognac	34.00

APPLE BRANDY

2 OZ

Laird's BiB Apple Brandy Virginia, USA	11.00
Laird's 7.5yo Apple Brandy Virginia, USA	11.00
Clear Creek Apple Brandy Reserve Oregon, USA	12.00
Lemorton Pommeau de Normandie Domfrontais, Calvados, France	12.00
Père Magloire Calvados VSOP Pays d'Auge, Calvados, France	12.00
Neversink Apple Brandy New York, USA	13.00
Château du Breuil Calvados VSOP Le Breuil-en-Auge, France	14.00

GRAPPA & EAU DE VIE

2 OZ

Clear Creek Pear Brandy Oregon, USA	12.00
Clear Creek Grappa Moscato Oregon, USA	12.00
Clear Creek Grappa Pinot Grigio Oregon, USA	12.00
Empirical Ayuuk Copenhagen, Denmark	16.00
Empirical The Plum, I Suppose Copenhagen, Denmark	16.00
Clear Creek Raspberry Brandy Oregon, USA	17.00

AMERICAN WHISKEY

2 OZ

Elijah Craig Small Batch	12.00
Johnny Drum Private Stock	12.00
Knob Creek Small Batch	12.00
Maker's Mark	12.00
Mellow Corn	12.00
Old Forester Rye 100 Proof	12.00
Old Grandad 114	12.00
Old Overholt BiB	12.00
Ragtime Rye	12.00
Rittenhouse BIB	12.00
Rowan's Creek	12.00
Buffalo Trace	13.00
Eagle Rare 10yo	13.00
George Dickel Tennessee No12	13.00
Ragtime Rye BiB	13.00
Russell's Reserve Bourbon 10yo	13.00
Russell's Reserve Rye 6yo	13.00
Basil Hayden's	14.00
Evan Williams Single Barrel	14.00
Koval 4 Grain	14.00
Noah's Mill	14.00
Pikesville 110 Proof	14.00
Weller 12yo	14.00
Woodford Reserve	14.00
Smooth Ambler Old Scout	15.00
Blanton's Single Barrel	16.00
Kings County Bourbon	16.00
Kings County Single Malt	16.00
Westland Single Malt	16.00
Willett Rye	16.00
Hillrock Single Malt	20.00
Willett Pot Still Bourbon	22.00

HIGHLANDS & ISLANDS

Aberfeldy 12yo	14.00
Arran 14yo	14.00
Clynelish 14yo	15.00
Glenmorangie 14yo Quinta Ruban	16.00
Oban 14yo	22.00
Highland Park 18yo	30.00
Talisker 18yo	30.00
Oban 18yo	32.00

SPEYSIDE

Glenfarclas 12yo	14.00
Craigellachie 13yo	14.00
Glenfiddich 12yo	15.00
Aultmore 12yo	15.00
Singleton of Glendullan 15yo	16.00
Benromach 15yo	18.00
Craigellachie 17yo	30.00
Glenfarclas 21yo	32.00
Glen Grant 18yo	32.00
Glenlivet 18yo	32.00

ISLAY

Bowmore 12yo	14.00
Bunnahabhain 12yo	14.00
Port Charlotte 10yo Heavily Peated	14.00
Kilchoman Machir Bay	15.00
Lagavulin 8yo	15.00
Bruichladdich Islay Barley 2011	16.00
Ardbeg Uigeadail	18.00
Bowmore 15yo	18.00
Kilchoman Fino Cask	22.00
Kilchoman STR Cask	22.00
Laphroaig 25yo Cask Strength	70.00

SCOTCH WHISKY

2 OZ

LOWLANDS & CAMPBELTOWN

Longrow Peated	14.00
Glenkinchie 12yo	15.00
Springbank 10yo	18.00
Springbank 15yo	26.00

WHISK(E)Y

2 OZ

BLENDS

Chivas Regal 12yo	12.00
Compass Box Artists Blend	13.00
Compass Box Glasgow Blend	13.00
Dewar's 12yo	13.00
Johnnie Walker Black Label	13.00
Chivas Regal 18yo	19.00
Johnnie Walker Blue Label	32.00

IRISH

Jameson	11.00
Bushmills 10yo	14.00
Green Spot	14.00
Teeling Single Malt	14.00
Powers 12yo John Lane	15.00
Redbreast 12yo	15.00
Green Spot Chateau Montelena Cask	19.00
Redbreast 21yo	42.00

JAPANESE

Suntory Toki	12.00
Hibiki Harmony	17.00
Yamazaki 12yo	19.00

RUM

2 OZ

Bacardi Havana Club Puerto Rico	10.00
Plantation 3 Stars Barbados, Jamaica, Trinidad	11.00
Wray & Nephew Jamaica	11.00
Abelha Cachaça Brazil	12.00
Plantation 5yo Barbados	12.00
Banks 5 Island Trinidad, Jamaica, Barbados, Guyana, Java	12.00
El Dorado 12yo Guyana	12.00
Appleton Estate Reserve Blend Jamaica	12.00
Smith & Cross Jamaica	12.00
Gosling's Bermuda	12.00
Rhum JM White Martinique	12.00
Plantation OFTD Guyana, Jamaica, Barbados	13.00
Plantation Pineapple Barbados, Jamaica, Trinidad	13.00
Diplomatico Reserva Exclusiva Venezuela	14.00
Pusser's Gunpowder Guyana	14.00
Rhum JM VSOP Martinique	14.00

Olmecca Altos Plata Jalisco	11.00
Del Maguey Vida Oaxaca	12.00
El Tequileño Reposado Jalisco	12.00
El Tesoro Blanco Jalisco	12.00
Fortaleza Blanco Jalisco	12.00
Koch El Mezcal Espadin Oaxaca	13.00
Tapatio Blanco 110 Proof Jalisco	13.00
Don Julio Blanco Jalisco	14.00
El Tesoro Reposado Jalisco	14.00
Fortaleza Reposado Jalisco	14.00
Siete Leguas Añejo Jalisco	14.00
Del Maguey Chichicapa Mezcal Oaxaca	15.00
Los Siete Misterios Barril Oaxaca	18.00
Del Maguey Minero Oaxaca	24.00
Del Maguey Tobala Oaxaca	30.00
Real Minero Karwinskii Oaxaca	30.00
Mezcalosfera Zarzamora Oaxaca	32.00
Del Maguey Pechuga Oaxaca	36.00

AMARO & DIGESTIF LIQUEURS

2 OZ

Aperol Italy	9.00
Cio Ciaro Italy	9.00
Cynar Italy	9.00
Ramazotti Italy	9.00
Averna Italy	10.00
Benedictine France	10.00
Campari Italy	10.00
Forthave Red USA	10.00
Montenegro Italy	10.00
Fernet Branca Italy	11.00
Chartreuse Green France	12.00
Chartreuse Yellow France	12.00
Lazzaroni Amaretto Italy	12.00
Nonino Italy	12.00
Pernod France	12.00
St Agrestis Amaro USA	12.00
Cocchi Barolo Chinato Italy	14.00
Pernod Absinthe France	18.00

TEA

RARE TEA COMPANY

A labor of love created by Henrietta Lovell to find and support the very best tea gardens, independent estates and small-holder farmers.

English Breakfast	5.00
The go-to British brew whatever the time of day. Strong, fortifying. From a small estate in Malawi's Shire Highlands.	
Earl Grey	5.00
Another British classic. Made with pure bergamot oil from ancient citrus groves in Calabria, southern Italy.	
Whole Leaf Green Tea	5.00
White Monkey Paw (Baimao Hou). Made in the same way for over 3000 years from soft new spring leaves.	
Oolong	5.00
Known as the Iron Goddess of Mercy. Rich floral aromas, succulent sweetness, and a balanced mineral finish.	
Chamomile	5.00
Summer blossoms carefully hand processed to keep the delicate flowers whole and intact.	
Lemon Verbena	5.00
Like meandering through a herb garden. Grown by small-holder farmers in the Thyolo Mountains of Malawi.	

COFFEE

CAFE GRUMPY COFFEE

Roasting coffee in East Williamsburg on a vintage Probat roaster since 2005.
All with a focus on community, sustainability and social responsibility.

Drip Coffee	4.50
Espresso, Americano	5.00
Macchiato, Flat White	6.00
Cappuccino, Latte	7.00