

## Desserts

chef's selection of desserts (per person)	£5.95
mango pudding	£4.95
banana filo pastry with coconut ice cream	£5.50
green tea ice cream with azuki bean	£4.25
mango compote with sago	£3.95
green tea crème brulee	£4.95
chocolate chilli bake with vanilla cream - (gluten free)	£4.85

## Haagen Dazs ice cream

vanilla	£4.25
belgian chocolate	£4.25
strawberry cheesecake	£4.25
cookies and cream	£4.25

## Teas

tea pigs chamomile, super fruit, popcorn	£1.50
ti kuan yin digestive with a complex flavour and floral aroma	£1.80
dragon well lasting aroma gentle and sweet delicate taste	£2.20
jasmine full bodied green tea, scented many times with fresh jasmine	£1.80
green tea tea consumption had its origin in china more than 4,000 years ago]. green tea has been used as traditional medicine in areas such as china, japan, india and thailand to help everything from controlling bleeding and helping heal wounds to regulating body temperature, blood sugar and promoting digestion.	£1.80

## Coffees and Liqueur Coffees

cappuccino	£2.65
café latte	£2.65
decaff	£2.35
expresso	£2.10
double expresso	from £2.50
liqueur coffees available on request	£4.50

## Dessert wine

artemisia late harvest muscat aramo 2004/05	175ml	£6.20
although sweet and rich, this wine proves that this style can be very drinkable.	500ml	£19.50
noble taminga trentham 2002	375ml	£20.00
sweet and rich dessert wine with good acidity balance. there are no rules, but we recommend these drinks as "digestifs" for after your meal.		

## Cognac (35ml)

martell vs 40%	£3.30
harmonious and well balanced, its taste is fruity, mellow and with a pleasing fresh and pure feeling in the mouth.	
martell vsop 40%	£4.30
martell corden bleu 40%	£16.00
martell xo 40%	£12.50
ragnaud sabourin xo	£12.50
beautiful presentation - beautiful cognac!	

## Armagnac from baron de sigognac (35ml)

vsop bas armagnac	£3.80
20 ans bas armagnac	£7.30
rich and mature at 20 years old.	
older single vintage cognacs and armagnacs are available to special order (for sale by the bottle). e.g. 1937 vintage sigognac	£700.00

## Port (70ml)

quevedo special res tawny port	£5.80
quevedo late bottled vintage port 2003	£4.80
quevedo colheita 1992	£12.50
quevedo ruby 19.5%	£3.80

## Liqueurs (35ml)

mou tai 53% 106 proof	£7.80
mei kwei lu cheiw 40%	£3.80
amaretto bartilli made on the banks of lake garda.	£3.30

## Grappa (35ml)

grappa di chardonnay 38% made by bepi tosolino.	£3.50
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## Spanish Brandy (35ml)

sanchez romate solera reserva 36%	£3.80
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## Calvados (35ml)

berneroy fine calvados number 5	£3.50
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## Scotch Whisky (35ml)

chivas regal 12yo 40%	£4.20
chivas regal 18yo 40%	£5.80
chivas royal salute 40%	£12.50
glenlivet 12 yo 40%	£3.80
glenlivet 18 yo	£5.50
compass box asyla stunning blend of carefully selected grains and malts. truly brilliant.	£4.40
macallan 10 yo 40%	£5.80
macallan 15 yo 43%	£7.50
johnnie walker black label 40%	£3.80
johnnie walker blue label 40%	£12.50

A discretionary service charge of 8% will be added to your bill for parties of six or more.  
Please note: there is a minimum charge of £15.00 per person for evening diners