

## COGNAC & ARMAGNAC

HENNESSY VS 40% abv	6
REMY MARTIN VSOP 40% abv	6
HINE XO 40% abv	12
CHATEAU DE LAUBADE VSOP 40% abv	6
HENNESSY XO 40% abv	13
REMY XO 40% abv	13
HENNESSY PARADIS 40% abv	45

## CALVADOS / CIDER BRANDY

CHATEAU DE BREUIL VSOP 40%abv	7
SOMERSET ROYAL 20% abv	6

## PORTS

TAYLOR'S 10-YEAR-OLD TAWNY PORT 20%	5
NEWPORT 10-YEAR-OLD WHITE PORT 20% abv	7

## BLENDED WHISKY

JAMESON 40% abv	5
CHIVAS REGAL 12Y 40% abv	5
JACK DANIEL 40% abv	5
BLACK LABEL 43% abv	6

## SINGLE MALT WHISKY

GLENFIDDICH 12Y 40% abv	6
BALVENIE DOUBLE WOOD 14YR 40% abv	7
MACALLAN GOLD DOUBLE 43% abv	6

## HIGHLAND

GLENMORANGIE 10Y 40% abv	6
LAPHROAIG 10Y 40% abv	6
OBAN 14YRS 40% abv	7

## ISLAND

TALISKER 10Y 45% abv	6
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## REST OF THE WORLD

BUSHMILLS BLACK BUSH.IRELAND 40% abv	6
AMRUT FUSION, INDIA 50% abv	8
HIBIKI HARMONY, JAPAN 43% abv	9

## LIQUEURS

DRAMBUJE 40% abv	5
MR BLACK COFFEE LIQUEUR 25% abv	5
GRAND MARNIER 40% abv	5
LIMONCELLO 29% abv	4
TIA MARIA 20% abv	4
DISARANNO AMARETTO 20% abv	5
Cointreau 40% abv	5
BAILEYS 17% abv	4
JÄGERMEISTER 35% abv	4





## DESSERTS

<b>CHOCOLATE AND MINT</b> <sup>ⓓ</sup>	7
Belgian dark chocolate mousse, gold chocolate glaze, mint ice cream	
<b>CHEESECAKE</b> <sup>ⓓ ⓖ Ⓥ</sup>	7
Mango & white chocolate cheesecake, kumquat, blood orange sorbet	
<b>PIÑA COLADA</b> <sup>Ⓥ</sup>	7
White rum poached spiced pineapple, coconut sorbet, passionfruit salsa	
<b>CLEMENTINE TART</b> <sup>Ⓥ ⓖ</sup>	7
Macerated winter berries, paan masala sorbet	
<b>COTSWOLD CHEESE SELECTION</b> <sup>ⓓ ⓖ</sup>	12
Cotswold Brie, Oxford Blue, Rosary Ash, Worcester Hop Fresh honeycomb, grapes, celery, pear & ginger chutney, artisan crackers	
<b>ICE CREAM OR SORBETS</b> <sup>ⓓ</sup>	6
<b>CAFÉ MITHAI</b> <sup>ⓓ Ⓥ Ⓝ</sup>	9
Coffee / Tea and Mithai (selection of mini desserts)	

*We make just about everything in our kitchen. If you have a special dietary requirement or a particular allergy, please just let one of our team know.*

<sup>Ⓥ</sup> Suitable for Vegetarian   <sup>ⓓ</sup> Contains Dairy   <sup>ⓖ</sup> Contains Gluten  
<sup>Ⓝ</sup> Contains Nuts   <sup>Ⓥ</sup> Suitable for Vegans

## AFTER DINNER DRINKS

### DESSERT WINE

<b>Château Haut-Mayne Sauternes, France 2015</b>	375ml 29 100ml glass 9
A lusciously sweet white with aromas of ripe pineapple and mango overlaid with hints of caramel and vanilla.	
<b>Argüeso 1822 Pedro Ximenez Spain</b>	500ml 35
This offers lusciously sweet dark raisins with lovely balance. Perfect with rich chocolate dishes, toffee, dates, vanilla ice cream and blue cheese	
<b>Werner Riesling 2012 Germany</b>	500ml 55
A sweet expression of late harvest Riesling, with honeyed orchard fruit and papaya notes. Perfect with cheese or fresh fruit desserts.	

## DESSERT COCKTAIL

<b>COCONUT ESPRESSO MARTINI</b>	10
(Espresso, cardamom, spiced rum, coconut syrup, coffee liqueur)	
<b>CINNAMON LATTE</b>	10
(Vanilla vodka, Baileys Irish cream, milk, Cinnamon syrup)	
<b>BERRY TINI</b> <sup>Ⓥ</sup>	10
(Raspberry vodka, white chocolate liqueur, cardamom syrup, Chambord)	

## MAHAL PREMIUM BLACK TEAS

<b>ASSAM MANGALAM, INDIA</b>	3
Rustic-earthy-intense	
<b>SUPREME EARL GRAY, SRILANKA</b>	3
Aromatic – citrusy – long finish	
<b>DARJEELING 1ST FLUSH, INDIA</b>	3
Delicate – refreshing – aromatic	

## MAHAL HERBAL TEAS

<b>JASMINE DRAGON PEARL, CHINA</b>	4
Fresh jasmine – refreshing – delicate	
<b>PURE GREEN TEA, SENCHA, ISE BAY, JAPAN</b>	4
Earthy – herbaceous – musky	
<b>PEPPERMINT TEA, MORROCO</b>	4
Refreshing – cooling – lively	
<b>MASALA TEA, INDIA</b>	4
Aromatic herbs – spices – earthy	
<b>MILKY OOLONG, THAIWAN</b>	4
Robust – sweet - nutty flavour.	

## COFFEE

<b>AMERICANO</b>	3
<b>DECAFFEINATED COFFEE</b>	3
<b>CAFÉ LATTE</b>	4
<b>DOUBLE ESPRESSO</b>	4
<b>CAPPUCCINO</b>	4
<b>LIQUEUR COFFEE</b> (please ask for selection)	8