

DESSERTS

Cheeseboard 13.5

Montgomery's Cheddar, Shropshire Blue, Finn

Honeycomb Ice Cream 8.5

hot chocolate sauce

J. Sheekey Fish Bowl 11.5

Baked Vanilla Cheesecake 9.5

raspberries

Vanilla Pannacotta 9.25

poached rhubarb & Champagne sorbet

Seasonal Fruits 9.75

with sorbet (vg)

Mixed Sorbet Coupe (vg) 7.75

Caviar Sweet Tin 9

Vegan (vg)

DESSERT WINES 100ml

Monbazillac 2015 7.5

L'Ancienne Cure

Shiraume Umeshu 8

Sake Plum infused

Sauternes 2015 Clos le Comte 10

PORT 75ml

Ten Year Old Tawny, Niepoort. Portugal 10.5

Quinta de la Rosa 2012 Late Bottled Vintage 12.5

COCKTAILS

Very Cherry

Chivas 12yrs, Maraschino, pineapple, orgeat, lime 11

Ginger Julep

Martell VSOP, cointreau, ginger, citrus, mint 11

Gone Fishing

Elyx, Kumquat sherbet, Dom Benedictine, rose water
Honey 11

Summer Haze

Beefeater, Italicus, citrus, Sassy rose cider 11

Peach Blush

Aperol, peach puree, lemon, Prosecco 11

Bellafonte

White Port, Campari, tonic 11

The Atlantic Bar Martini

Lemongrass Infused Wyborowa, Wakame Vermouth,
Boker's Bitters, Seaweed 13

ARMAGNAC

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| Baron de Sigognac 10 ans d'âge | 10 |
| Darroze Ch. du Couzard-Lassalle | 12.5 |
| Darroze Dom de Lamarquette 1985 | 17 |

CALVADOS

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| Domaine Dupont VSOP Pays d'Auge | 10 |
| Lemorton 1972 Vieux Calvados (25ml) | 27 |

COGNAC

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| Rémy Martin VSOP | 10 |
| Rémy Martin XO | 24.5 |
| Marcel Ragnaud No. 35 <i>Fontvieille</i> | 25 |
| Hine Antique XO | 26 |
| Courvoisier XO | 28 |
| Hennessy XO | 30 |
| Louis XIII de Remy Martin (25ml) | 80 |

GRAPPA-LIMONCELLO

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| Limoncello Le Sirenuse-Positano | 8.5 |
| Grappa di Amarone della Valpolicella | 13.25 |
| <i>Gobetti</i> | |
| Grappa di Friulano Barrique, | 14.75 |
| <i>Tosolini</i> | |