

## DESSERTS

Chocolate & Salted Caramel Mousse 10  
with milk ice-cream

Baked Vanilla Cheesecake 9.5  
with blackberries

Gooseberry Crumble 9.75  
with ice cream, custard or clotted cream

Mascarpone Parfait 9.5  
with figs

Honeycomb Ice Cream 8.5  
with hot chocolate sauce

Mixed Sorbet Coupe (vg) 7.75

Cheeseboard 13.5  
*Bleu des Causses, Brie de Meaux, Comte Vieux*

Caviar Sweet Tin 9

Vegan (vg)

## DESSERT WINES 100ml

Monbazillac 2015 7.5  
*L'Ancienne Cure*  
Shiraume Umeshu 8  
*Sake Plum infused*  
Sauternes 2016 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

**GingerJulep**  
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

Baron de Sigognac 10 ans d'âge	10
Darroze Les Grand Assemblages 8yo	14
Darroze Les Grand Assemblages 20yo	20

## CALVADOS

Domaine Dupont VSOP Pays d'Auge	10
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## COGNAC

Rémy Martin VSOP	10
Courvoisier VSOP	12
Martell VSOP	12.5
Rémy Martin XO	24.5
Marcel Ragnaud No. 35 Fontvieille	25
Hine Antique XO	26
Martell XO	26
Courvoisier XO	28
Hennessy XO	30
Louis XIII de Rémy Martin (25ml)	80

## GRAPPA-LIMONCELLO

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