



DESSERTS, WHISKYS & TEA

DESSERTS 14

White chocolate brulee, biscotti

Lemon syrup cake, vanilla bean mascarpone

Meringue, kiwifruit compote, vanilla ice cream

Chocolate ganache, rhubarb sorbet

WHISKYS

Kilchoman 10YO 28

Glenfiddich 12YO 11

Laphroaig 10YO 13

Glenmorangie 12 YO 13

Glendronach 12YO 15

LIQUOR COFFEES 15

Frangelico

Baileys

Kahlua

Cointreau

Irish coffee with Jamesons

DIGESTIFS

Drambuie

Ouzo

Limoncello

Barros Porto

Delamain Cognac

St Remy VSOP

Tia Maria

TEA 5

Earl Grey Supreme (Black)

Made from the finest black teas with the addition of Silver Tips with tantalising oil of bergamot orange and floral tones. For the Connoisseur.

Chocolate Mint (Black)

For an after-dinner mint experience without the guilt you need to try this blend of Chinese black teas with peppermint from Oregon and chocolate flavours.

Green with Coconut (Green)

Be transported to Thailand as you sip delicious hand-picked green teas blended with coconut, lemongrass and ginger with a hint of vanilla.

Supreme Breakfast (Black)

The finest teas from India and China are combined to create this invigorating and distinguished breakfast blend. Best enjoyed with a splash of milk and the daily papers.

Paris (Black)

A careful blend of black teas and a triffecta of goodness; creamy vanilla, caramel and current. Elegant, sophisticated and very chic.

Gunpowder (Green)

These leaves are fixed green and then fired for an extended period in a hot rotating oven delivering a roasted, smoky and assertive green.

Raspberry (Herbal)

Fruity-licious! This caffeine free fruit tea is a blend of rose-hips, hibiscus and raspberry leaf. One cup is never enough.