



WHIGHAMS

Wine Cellars

DESSERT

Sticky toffee pudding	7.95
<i>toffee sauce, vanilla ice cream & homemade honeycomb</i>	
Mellis Scottish farmhouse cheeses	10.95
<i>spiced fruit chutney & oatcakes (gf oatcakes available)</i>	
Key lime pie	7.50
<i>fruit coulis (vgn)(ngci)(df)</i>	
Dark chocolate & salted caramel tart	7.95
<i>chantilly cream</i>	
Affogato	5.50
<i>add a liqueur (Tia Maria 4.50, Drambuie 4.10, Amaretto 4.10, Frangelico 4.00)</i>	

DESSERT WINE

	Btl	75ml
Stift Kloster Neuberg	40.50	12.00
<i>Gruner Veltliner, Ice Wine - 2018</i>		
De Bortoli Deen Vat 5	24.50	6.00
<i>Botrytis Semillon - 2018</i>		
Chateau Coutet Grand Cru Classé		9.50
<i>Sauternes - 2005</i>		

AFTER DINNER DRINKS

Espresso martini

Homemade vanilla vodka, homemade coffee liqueur, espresso, Pedro Ximenez, Malden Salt

10.00

Old fashioned

Woodford Reserve bourbon, orange & Angostura bitters, demerara syrup & orange twist

9.50

Godfather

Monkey Shoulder, Disaronno, Angostura bitters

9.50



WHIGHAMS

Wine Cellars

PORT & SHERRY

50ml

Pando Fino, Williams Humbert - dry sherry	5.00
A Winter's Tale, Williams Humbert - medium sweet sherry	5.00
Drysack Solera Especial 15yrs, Williams Humbert - medium sweet sherry	8.00
Pedro Ximinez 15yrs, Williams Humbert	5.00
Warres Otima 10yrs - tawny	6.50
Grahams Six Grapes, reserve port	5.00
Grahams late bottled vintage	5.20

COFFEE & TEA

Americano	2.80
Espresso/double	2.80/3.20
Macchiato/double	3.00/3.40
Flat white	3.50
Latte	3.50
Mocha	4.00
Cappuccino	3.20
Hot chocolate	3.70
Liqueur coffee	7.50
Breakfast tea/herbal tea	2.80

Selection of Brodies herbal & fruit teas please ask your server

LIQUEURS

Limoncello	4.40
Drambuie	4.10
Baileys	4.85
Amaretto	4.10
Tia Maria	4.00
Frangelico	3.85
Cointreau	4.20