



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>	
Warm chocolate brownie	7.50
<i>with chocolate sauce, fruit coulis & vegan whipped cream(vgn)(ngci)</i>	
Clementine curd tartlet	7.95
<i>with cranberry compote</i>	
Affogato - add a liqueur (Tia Maria 4.50, Drambuie 4.10, Amaretto 4.10, Frangelico 4.00)	5.50

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	10.00
<i>Vanilla vodka, coffee liqueur, espresso, Pedro Ximinez, Malden salt</i>	
Old fashioned	9.50
<i>Woodford Reserve bourbon, Angostura bitters, demerara syrup</i>	

Find our whisky selection
in our drinks list

COGNAC & ARMAGNAC

Courvoisier VS	£4.60
Janneau Armagnac VSOP	£6.50
Remy Martin VSOP	£5.60
Hennessy VS	£5.30
Père Magloire VSOP	£4.00



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SHERRY

75ml

Fino Palgo Balgaina - Diatomists	7.30
Amontillado Single Botas - Diatomists	9.50
Drysack Solera Especial 15yrs, Williams Humbert - medium sweet sherry	12.00
Pedro Ximinez 15yrs, Williams Humbert	7.50

PORT

50ml

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