After Dinner Drinks

AFTER DINNER COCKTAILS

Espresso Martini 13
Woodruff, Fresh Coffee, Vodka

Hay Irish Coffee 12
Hay Syrup, Fresh Coffee, Cream

Barrel-Aged Damson Negroni 13
Damson Brandy, Rosemary

Barrel-Aged Old Fashioned 12
Crab Apple Bourbon, Pedro Ximenez

Slow Down Pedro 13
Sloe Gin, Pedro Ximenez

Rhubarb & Lavender Negroni 13
Rhubarb, Sweet Vermouth, Lavender

SWEET & FORTIFIED *50ml*

Pedro Ximenez, Barbadillo 6
(Jerez, Spain)

Natural Sweet Chenin Blanc Glen Carlou 2018 7
(Paarl, S. Africa)

Coteaux du L'Aubance, Chateau d'Avrille 1989 8
(Loire, France)

Graacher Himmelreich Auslese, J.J Prüm 2018 13
(Mosel, Germany) *(75ml)*

Bishop of Norwich Cape Vintage 7
'LBV Port-style' (S. Africa)

Graham's 10 yo Tawny Port 8
(Douro, Portugal)

Sauternes, Sichel 2020 8
(Bordeaux, France)

BYLAND LIQUEURS *50ml*	Rhubarb *Forced Rhubarb Schnapps (Jan 2021)*	Sloe *Oldstead Grange Sloe Gin (Oct 2023)*	Bramble *Wass Bank Wood Bramble Gin (Aug 2024)*	Damson *Cams Head Farm Damson Cognac (Sept 2020)*
	7	9	10	11

WHISKEY / WHISKY *25ml*

Evan Williams Bourbon *(Kentucky, USA)* 6

Mac Na Mara Rum Finish *(Skye, Scotland)* 6

Teeling Small Batch *(Dublin, Ireland)* 6

Glencadam 10 yo *(Highlands, Scotland)* 7

Highland Park 5 yo *(Orkney, Scotland)* 10

Michter's Sour Mash *(Kentucky, USA)* 10

Nikka from the Barrel *(Yoichi, Japan)* 11

Tormore 2008, 13 yo *(Speyside, Scotland)* 13

Cooper King, Transatlantic *(York, UK)* 15

Croftengea 2007 *(Highlands, Scotland)* 15

Glenfarclas 15 yo *(Highlands, Scotland)* 15

BRANDY & RUM *25ml*

Maxime Trijol VSOP *(Cognac)* 7

Baron de Sigognac 10 yo *(Armagnac)* 8

Dupont VSOP *(Calvados)* 10

Doorly's White Rum 3 yo *(Barbados)* 5

Byland Woodruff Spiced Rum *(Oldstead)* 7

Diplomatico Reserva Exclusiva *(Venezuela)* 8