

DESSERTS

Mousse de fresa	9
<i>Strawberry mousse, poached strawberry, crumble</i>	
Tarta de Santiago de Peter	9
<i>Peter's almond tart, figs, PX ice-cream and PX vinegar reduction</i>	
Natilla de chocolate y vainilla	8
<i>Chocolate and vanilla custard, shortbread biscuit</i>	
	8.5/16
Tabla de quesos	
<i>Cheese selection, picos, compote, quince</i>	
<i>pair it with</i>	<i>glass / bottle</i>
Pedro Ximénez 1827, Osborne	8.5 / 59
<i>Raisins, figs and dates with nuances of roasted coffee, and oak</i>	
Matusalem VORS, González Byass	18 / 83.5
<i>Long-aged Oloroso, sweetened and enriched with old Pedro Ximénez</i>	
PX Venerable VORS, Osborne	17 / 136.5
<i>Aged for an average of 30 years with soleras dating back from 1902</i>	

SPANISH LIQUEURS

Licor 43 (31%)	50ml
<i>Sweet liqueur made in Carthage with nuances of matured fruits, citrus and vanilla</i>	9.5
Patxaran Baines (30%)	
<i>Sloe-flavoured liqueur from Navarra with hints of anise and fruits</i>	12
Orujo blanco (42%)	
<i>A strong wine spirit made from Galician grapes</i>	8
Orujo de hierbas (32%)	
<i>White spirit made from Galician grapes and infused with botanical, fruits, herbs and spices</i>	8
Orujo crema de licor (17%)	
<i>Traditional Galician dessert liqueur with flavours of cocoa, vanilla and caramel</i>	8

AFTER DINNER COCKTAILS

HOT Chocolate	14
<i>Sailor Jerry, Mozart chocolate, chili infused honey</i>	
St. Santiago	14
<i>PX, orgeat syrup, Disaronno velvet, cream</i>	
Café Citrón	14
<i>Disaronno, Patrón silver,</i>	

DESSERT WINES

Tintilla de Rota	16.5 / - / 134.5
<i>Finca Moncloa</i>	
PX Exceptional Harvest	- / 13 / 94
<i>Bodegas Ximénez-Spínola</i>	
Moscatel	- / 9.5 / 42.5
<i>Ontañón Marco Fabio</i>	

Please inform our team if you have any allergies or special dietary requirements.
A discretionary service charge of 13.5% will be added to your bill. VAT at standard rate.

WHISKEY SELECTION

Aberfeldy 12yo 15.5
Single Malt 40%

Balvenie Double Wood 12yo 17
Single Malt 40%

Balvenie 14yo 17.5
Single Malt 40%

Balvenie 21yo 32
Single Malt 40%

Cotswolds Signature 17
Single Malt 46%

Glenfiddich 12yo 13.5
Single Malt 40%

Glenfiddich 15yo 16.5
Single Malt 40%

Glenfiddich 18yo 25.5
Single Malt

Monkey Shoulder Original 12.5
Malt Whisky 40%

Monkey Shoulder Smoked 13.5
Malt Whisky 40%

Tullamore Dew 11.5
Blended Irish Whiskey 40%

Johnnie Walker Blue Label 40
Scotch 40%

Tobermory 17yo 32
Single Malt Scotch 40%

Angel's Envy
Port Barrels Bourbon 43.3%

Woodford Reserve
Oak Bourbon 45.2%

RUM 50ml

Sailor Jerry 40% 13.5

Tidal Rum 40% 15

Bacardi Carta Blanca 37.5% 12.5

Valdespino 43% 14

TEQUILA 50ml

Patrón Silver 40% 17.5

Patrón Anejo 40% 21

Patrón Reposado 40% 19.5

SPANISH BRANDY 50ml

Torres 10 9.5
38% oak, raisins

Conde Osborne 11.5
40.5% plums, vanilla

Jaime I 29
38% spices, plums

Carlos I 14
40% orange, coconut

Carlos I PX 14
40% vanilla, coffee

Carlos I, Imperial XO 15
Gran Reserva 40% tobacco, oak

Carlos I, 1520 Solera Gran Reserva 30
41.1% chocolate, spices, toffee

GIN AND FEVER-TREE TONIC

Cotswolds
Grapefruit and mint

Hendricks 14.5
Cucumber and juniper berries

Tanqueray Flor de Sevilla 14.5
Orange

Nordés 14.5
Cardamon and bay leaf

Puerto de Indias 15.5
Strawberries and lime

Brockman's 14.5
Raspberry and blueberry

Gin Mare 14.5
Rosemary and pomegranate

Monkey 47 14.5
Fresh ginger and thyme

17

VODKA 50ml

Three Sixty 37.5% 13.5

Grey Goose 40% 17.5