THE DESSERTS

All our desserts are made in house £5.95 each

Crème Brûlée shortbread biscuit

Chocolate Brownie salted caramel & peanut butter ice cream

Baked New York Cheesecake locally sourced fruits

Sticky Toffee Pudding vanilla ice cream

Homemade Ice Cream & Sorbets £5.95 each

Please ask for today's flavours

PORTS, SHERRY & DESSERT WINES

Taylor's LBV50ml glass £4100ml glass £7.50Warres's Quinta50ml glass £6100ml glass £11.50Lustau Pedro Ximenez50ml glass £4100ml glass £7Banyuls Rimage100ml glass £7500ml bottle £35Chateau Manos100ml glass £9375ml bottle £25

SEASONAL CHEESE BOARD

Two Cheeses £6.50 Three Cheeses £8.50

Sourced locally and seasonally our cheese selection is handpicked by our chef and changes regularly.

Please ask for today's cheeses.

THE NIGHT CAP

A selection of fine spirits to round the evening off, either at the table or back upstairs.

COGNAC

Hennessy Fine de Cognac - £4 Martell Cordon Bleu - £10 Hennessy XO - £15 Hine Vintage 1985 - £32 Martell Creation - £44 Remy Martin Louis XIII - £80

RUM

Mt Gay XO - £5
Havana Barrel Proof - £10
Pyrat XO - £6.50
El Dorado 12yr - £7
Ron Zacapa 23yr - £7.50
Diplomatico Ambassador - £19.50

BOURBON

Woodfords Reserve - £5 Sazerac Rye - £6.50 Jack Daniel's Single Barrel - £6 Makers Mark - £4.25 Pot Still Single Barrel - £7.50

WHISK(E)Y

Nikka From The Barrel - £6.25 Hibiki 17yr - £9 Ardbeg Corryvreckan - £8 Bowmore 18yr - £9 Highland Park 18yr - £12 Macallan 25yr - £50

THE DIGESTIF COCKTAIL

Espresso Martini

£8.50

Kahlua coffee liqueur and Russian Vodka thrown together with a freshly brewed espresso and brown sugar.

The Grills 'Barrel Aged' Manhattan

£12

12 different blends of bourbon aged for three months in an old port barrel with sweet vermouth and bitters.

Brandy Alexander

£8.50

A classic blend of Hennessey Fine De Cognac, French white chocolate liqueur, double cream & nutmeg

THE COFFEES

Caffè Latte - £3.50

Cappuccino - £3.50

Americano - £3

Espresso - £3

Macchiato - £3

THE LIQUOR COFFEES

All £6.95

French (Cognac)

Calypso (Tia Maria)

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Mexican (Kahlua)

Cuban (Bacardi Elixir)

Jamaican (dark rum)

Amaretto (almond)

Irish (Jameson)

Baileys