

After Dinner Drinks

Please ask to see our drinks menu for a complete list

Bourbon & Rye

Basil Hayden's	13
Bulleit Bourbon	10
Bulleit Rye	11
Hudson Bay Manhattan Rye	18
Jefferson's Straight Rye Whiskey	15
Jim Beam Red Stag	8
Knob Creek	10
Maker's Mark	9
Noah's Mill	19
Rebel Yell	9
Stagg Jr.	23
Tin Cup	10
Wild Turkey 17yr	121
Woodford Reserve	11

Irish Whiskey

Bushmills "Black Bush"	9
Connemara	11
Redbreast 12yr	16
Jameson	9

Blended Whisky

Chivas Regal 12yr	10
Chivas Regal 18yr	15
Chivas Regal 25yr	31
Johnnie Walker Gold	13
Johnnie Walker Blue	35
Haig Club	14
King George V	85

Single Malt Whisky

Highlands

Dalmore 12yr	12
Dalmore 18yr	24
Dalmore King Alexander III	32
Edradour 2006 Oloroso	19
Glenmorangie 10yr	12
Glenmorangie Nectar D'Or Sauternes	17
Glenmorangie Signet	35
Oban 14yr	14

Lowlands

Auchentoshan Three Wood	13
Auchentoshan 18yr	19
Glenkinchie 12yr	12

Islay

Ardbeg Uigeadail	21
Bowmore 12yr	11
Lagavulin 16yr	16
Laphroaig 10yr	11
Laphroaig 18yr	29

Speyside

Balvenie 12yr DoubleWood	12
Glenfiddich 15yr	13
Glenfiddich 21	29
The Glenlivet 12yr	10
The Glenlivet 18yr	18
The Macallan 18yr Sherry Oak	30
The Singleton of Dufftown 12yr	13
Mortlach Rare Old	16
Mortlach 16yr	28

Islands

Talisker 10yr	12
Talisker 18yr	21
Highland Park 12yr	11
Highland Park 18yr	27
Jura Superstition	12
Scapa 16yr	19



Smith & Wollensky
LONDON

Excuses to Linger...

Dessert Wine

	100ml Glass	375ml Bottle
Château Coutet 1998	16	60
Muscat Beaumes de Venise, Cuvée le Trois Fonts, Domaine de Coyeux	8	30
Domaine de Baumard Quarts de Chaume	15	56
Quady Elysium Black Muscat	7	26
Quady Essensia Orange Muscat	7	26
Marchese de'Frescobaldi Pomino Vin Santo	16	60
Domäne Wachau Beerenauslese Terrassen		110
Joseph Phelps Eisrebe 2014		82
Inniskillin Ice wine		150
Dolce		140
Château d'Yquem 1998		190
		500ml Bottle
Holdvolgy Tokaji Exaltation	12	45
		750ml Bottle
Tenuta Olim Bauda Moscato d'Asti, Frizzante	9	34

Port & Sherry

	100ml Glass	750ml Bottle
Graham's Six Grapes	13	80
Quady Starboard Vintage 2011	11	68
Graham's LBV 2009	14	80
Ramos Pinto Quinta de Ervamoira 10yr Tawny	14	80
Ramos Quinta do Bom Retiro 20yr Tawny	20	119
Gonzalez Byass Tio Pepe Fino	6	22
Delaforce His Eminence's Choice, 10yr Tawn		70
Graham's Vintage 1983		295
		350ml Bottle
Gonzalez Byass Del Duque Amontillado 30yr	16	52
Gonzalez Byass Pedro Ximenez 30yr	16	52

Specialty After-Dinner

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Cognac

Courvoisier VS	9
Hennessy XO	26
Hennessy Paradis	95
Hennessy Paradis Imperial	250
Hennessy Fine de Cognac	10
Hennessy Richard Extra	280
Martell Cordon Bleu	25
Martell VSOP	12

Armagnac, Calvados & Eau de Vie

Baron de Sigognac VSOP, Armagnac	9
Janneau 5yr Old Grand, Armagnac	8
Chauffe Coeur VSOP, Calvados	9
Miclo Poire William, Eau de Vie	9
Miclo Kirsch, Eau de Vie	9

Notable Selections

Pernod Absinthe	13
Advocaat Warninks	6
Grappa Julia Superiore	7
Amaretto di Saronno Originale	8
Baileys Irish Cream	7
Frangelico	9
Grand Marnier	9
Limoncello	9
Sambuca Romana White	8
Sambuca Romana Black	8
Don Julio Añejo	15
Don Julio Blanco	13
Don Julio 1942	26
Patron Reposado	15
Patron XO Café	10
Diplomatico Reserva Exclusiva	13
Ron Zacapa Centenario 23yr Solera Rum	15
Ron Zacapa XO Solera Gran Reserva Especial	24

All spirits sold in 50ml measures unless otherwise stated, 25ml measures are available on request.
An optional 12.5 % Gratuity will be added to your bill. All prices are inclusive of VAT at 20%.

Desserts

Prepared daily in house by our Pastry Chef
Suggested After-Dinner Pairing

Gigantic Chocolate Cake <i>Moist chocolate layer cake brushed with Baileys Irish Cream, chocolate mousse and covered with dark chocolate ganache.</i>	15
Quady Starboard 2011 Port	11
Coconut Layer Cake <i>Coconut sponge cake layered with coconut whipped cream and Malibu Rum Syrup, served with a crisp tuile, freshly shaved coconut & drizzled with passion fruit sauce.</i>	10
Quady Essensia Orange Muscat	7
New York Style Cheesecake <i>Creamy traditional New York style cheesecake with a sweet graham cracker crust, served with a raspberry coulis</i>	8
Quady Elysium Black Muscat	7
Duo of Crème Brûlée <i>Ask waiter for daily flavours.</i>	8
Marchese de'Frescobaldi Pomino Vin Santo	16
Fruit Tart <i>Sweet pastry crust filled with crème patisserie topped with fresh fruits, apricot glaze and raspberry sauce clotted cream ice cream</i>	8
Gonzalez Byass Noe Pedro Ximenez	16
Apple Tarte Fine <i>Light puff pastry layered with frangipan and juicy apples. Served with salted caramel sauce</i>	8
Tenuta Olim Bauda Moscato d'Asti Frizzante	9
Creamy Milk Chocolate Mousse Parfait <i>Bourbon soaked bananas</i>	8
Gran Marnier	9
Gourmet Ice Cream or Sorbet <i>Ask for today's flavours</i>	6

Cheese Plate <i>Chef's daily selection served with fruit bread, water crackers, quince jelly & grapes</i>	8 / 15
Ramos Pinto Quinta de Ervamoira, 10yr Tawny	14

Liquid Treats

Espresso Martini <i>Belvedere Vodka, Kahula, espresso</i>	12
Sherbert & Ernie <i>Mount Gay Rum, Licor 43, lemon juice, egg white, chocolate bitters</i>	12
Key Lime Pie <i>Vanilla infused Ketel One, Licor 43, double cream, lime juice</i>	12
White Russian <i>Belvedere vodka, Kahlua, double cream</i>	12
Grasshopper <i>Crème de cacao, crème de menthe, double cream</i>	10
Golden Cadillac <i>Liquor 43, crème de cacao, double cream, orange juice</i>	10

Specialty Coffees, Coffees & Teas

S&W Irish Coffee <i>Jameson Whiskey & fresh cream</i>	9	Americano	3.00
Chocolate Coffee <i>Godiva Liquor & Grand Marnier</i>	9	Filter Coffee	3.00
Mexican Coffee <i>Kahlua</i>	9	Espresso	3.00
Chapperel Coffee <i>Baileys & Jameson</i>	9	Double Espresso	4.00
Bermuda Coffee <i>Gosling's Black Seal Rum & Baileys</i>	9	Cappuccino	3.75
Nuts & Berries Coffee <i>Frangelico & Chambord</i>	9	Latte	3.75
Nutty Irishman <i>Jameson, Baileys & Frangelico</i>	9	Macchiato	3.50
		Hot Tea	3.00
		Fresh Mint Tea	3.50