

After Dinner Drinks

Bourbon & Rye

Basil Hayden's	14
Bulleit Bourbon	13
Bulleit Rye	13
Crown Royal	10
Hudson Bay Manhattan Rye	18
Jefferson's Straight Rye Whiskey	12
Jim Beam Red Stag	10
Knob Creek	12
Maker's Mark	11
Rebel Yell	10
Sonoma County West of Kentucky Bourbon	20
Stagg Jr.	24
Tin Cup	11
Wild Turkey	11
Woodford Reserve	11

Irish Whiskey

Bushmills "Black Bush"	13
Connemara	12
Redbreast 12yr	13
Jameson	9

Blended Whisky

Chivas Regal 12yr	12
Chivas Regal 18yr	18
Chivas Regal 25yr	45
Johnnie Walker Gold	15
Johnnie Walker Blue	48
Haig Club	15
King George V	100

Single Malt Whisky

Highlands

Dalmore 12yr	16
Dalmore 18yr	27
Edradour 2006 Oloroso	19
Glenmorangie 10yr	14
Glenmorangie Nectar D'Or Sauternes	17
Glenmorangie Signet	35
Oban 14yr	16

Lowlands

Auchentoshan Three Wood	14
Auchentoshan 18yr	26
Glenkinchie 12yr	14

Islay

Ardbeg Uigeadail	25
Bowmore 12yr	14
Lagavulin 16yr	16
Laphroaig 10yr	14

Speyside

Balvenie 12yr DoubleWood	14
Glenfiddich 15yr	14
Glenfiddich 21	38
The Glenlivet Founder's Reserve	14
The Glenlivet 18yr	22
The Singleton of Dufftown 12yr	14
Mortlach Rare Old	16

Islands

Talisker 10yr	14
Talisker 18yr	28
Highland Park 12yr	14
Highland Park 18yr	31
Jura Superstition	14



Smith & Wollensky
LONDON

Excuses to Linger...

Dessert Wine

	100ml Glass	375ml Bottle
Château Coutet 1998	24	65
Muscat Beaumes de Venise, Cuvée le Trois Fonts, Domaine de Coyeux	15	45
Domaine de Baumard Quarts de Chaume		105
Quady Elysium Black Muscat	14.50	42
Quady Essensia Orange Muscat	14.50	42
Domäne Wachau Beerenauslese Terrassen		64
Joseph Phelps Eisrebe 2014		99
Dolce Late Harvest		250
Château d'Yquem 2015		315
		500ml Bottle
Holdvolgy Tokaji Exaltation	16.00	59
Marchese de' Frescobaldi Pomino Vin Santo	22.50	86
		750ml Bottle
Tenuta Olim Bauda Moscato d'Asti, Frizzante	8.00	36

Port & Sherry

	100ml Glass	750ml Bottle
Graham's Six Grapes	9.50	65
Quady Starboard Vintage 2006	12	75
Graham's LBV 2012	10	60
Croft LBV 2008	9	52
Ramos Pinto Quinta de Ervamoira 10yr Tawny	14	80
Ramos Quinta do Bom Retiro 20yr Tawny	20	129
Gonzalez Byass Tio Pepe Fino	9	42
Delaforce His Eminence's Choice, 10yr Tawn		70
Graham's Vintage 1983		295
		350ml Bottle
Gonzalez Byass Del Duque Amontillado 30yr	24.00	68
Gonzalez Byass Pedro Ximenez 30yr	24.00	68
Tio Pepe Fino En Rama		33

Specialty After-Dinner

Cognac

Courvoisier VSOP	16
Hennessy XO	39
Hennessy Paradis	110
Hennessy Paradis Imperial	310
Martell Cordon Bleu	35
Martell VSOP	16

Armagnac, Calvados & Eau de Vie

Baron de Sigognac VSOP, Armagnac	12
Janneau 5yr Old Grand, Armagnac	10
Berneroy VSOP	13
Miclo Poire William, Eau de Vie	14
Miclo Kirsch, Eau de Vie	11

Grappa

Grappa Tosolini 'Moscata'	10
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Notable Selections

Amaretto di Saronno Originale	9
Baileys Irish Cream	8
Frangelico	9
Grand Marnier	10
Limoncello	10
Sambuca White	10
Sambuca Black	10
Don Julio Añejo	18
Don Julio 1942	44
Patron XO Café	13
Diplomatico Reserva Exclusiva	14
Ron Zacapa Centenario 23yr Solera Rum	18
Ron Zacapa XO Solera Gran Reserva Especial	30

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be prepared to order.

For information regarding allergens in our dishes please ask a member of staff. 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%.

V23

Desserts

Prepared daily in house by our Pastry Chef
Suggested after-dinner pairing

Gigantic Chocolate Cake (to share 2-4 people) <i>Moist chocolate layer cake brushed with Baileys Irish Cream, chocolate mousse and covered with dark chocolate ganache</i>	18
Quady Starboard 2006 Port	12
New York Style Cheesecake <i>Baked traditional cheesecake, served with a blueberry compote</i>	8
Quady Elysium Black Muscat	14.50
Key Lime Pie <i>Citrus tuile, lemon & meringue ice cream</i>	7
Holdvolgy Tokaji Exaltation	16
Coconut & Ginger Panna Cotta <i>Black sesame tuile & strawberries</i>	7
Muscat Beaumes de Venise, Cuvée le Trois Fonts, Domaine de Coyeux	15
Pecan Tart <i>Banana & butterscotch ice cream</i>	7
Muscat Beaumes de Venise, Cuvée le Trois Fonts, Domaine de Coyeux	15
Gourmet Ice Cream or Sorbet <i>Ask for today's flavours</i>	6
Cheese Plate <i>Daily selection from our trolley</i>	14
Ramos Pinto Quinta de Ervamoira, 10yr Tawny	14

Liquid Treats

Espresso Martini <i>Grey Goose L'Original, Kahula, Espresso</i>	14
Berry Good <i>Apple Jack, Licor 43, Lemon Juice, Red Berry Syrup, Chocolate Bitters, Toasted Marshmallow</i>	13
Port Flip <i>Graham's Six Grape, Egg Yolk, Nutmeg, Vanilla</i>	11
Brandy Alexander <i>Courvoisier VS, Crème de Cacao, Double Cream, Nutmeg</i>	13
Golden Cadillac <i>Licor 43, Crème de Cacao, Double Cream, Orange Juice</i>	11
Salt Caramel Old Fashioned <i>Butter Infused Maker's Mark Bourbon, Muscovado Syrup, Bespoke Bitters Blend</i>	13

Specialty Coffees, Coffees & Teas

Classic Irish Coffee <i>Jameson Whiskey & Cream</i>	10	Americano	3.70
Irish Cream Coffee <i>Baileys & Cream</i>	10	Espresso	3.20
Kentucky Coffee <i>Maker's Mark, Maple Syrup & Cream</i>	10	Double Espresso	3.70
Nutty Irish Cream Coffee <i>Baileys, Frangelico & Cream</i>	10	Cappuccino	3.90
		Latte	3.90
		Macchiato	3.70
		Hot Tea	3.50
		Fresh Mint Tea	3.50

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