

AFTER DINNER WHISKEYS

Bourbon & Rye

Basil Hayden's	14.00
Blanton's Original	16.00
Eagle Rare 10yr	15.00
Jack Daniel's Single Barrel	16.00
Jack Daniel's Single Barrel Rye	16.00
Knob Creek	12.00
Maker's Mark	11.00
Maker's 46	15.00
Rebel Yell Small Batch Reserve	12.00
Stagg Jr.	23.00
Woodford Reserve	11.00
Woodford Reserve Double Oaked	17.00

Irish Whiskey

Bushmills 10yr	16.00
Bushmills '1608'	21.00
Connemara	13.00
Jameson	13.00
Jameson Black Barrel	15.00
Slane	9.00

Blended Scotch Whisky

Chivas Regal 18yr	18.00
Dewar's "White Label"	11.00
Haig Club	15.00
Johnnie Walker Blue Label	88.00
King George V	95.00

Single Malt Scottish Whisky

Highlands

Aberfeldy 12yr	14.00
Dalmore 12yr	16.00
Dalmore 18yr	26.00
Dalmore King Alexander III	42.00
Edradour 2006 Oloroso	32.00
Glenmorangie 10yr	14.00
Glenmorangie Nectar D'Or Sauternes	16.00
Glenmorangie Signet	38.00
Glenmorangie Quinta Ruban	17.00
Oban 14yr	14.00

Lowlands

Auchentoshan Three Wood	16.00
Auchentoshan 18yr	22.00
Glenkinchie 12yr	13.00

Islay

Ardbeg Uigeadail	18.00
Bowmore 12yr	13.00
Caol Ila 18yr	25.00
Lagavulin 16yr	18.00
Laphroaiag 10yr	14.00
Laphroaiag 18yr	32.00

Speyside

Balvenie 12yr DoubleWood	14.00
Craigellachie 13yr	15.00
Macallan 12yr Sherry Cask	16.00
Mortlach Rare Old Single	16.00
Mortlach 16yr	28.00

Islands

Talisker 10yr	13.00
Talisker 18yr	24.00
Highland Park 12yr	12.00
Highland Park 18yr	28.00

Japanese Whisky

Suntory Toki	14.00
Hibiki Harmony	25.00
Nikka from the Barrel	21.00

SMITH & WOLLENSKY

| Est. 1977

AMERICA'S STEAKHOUSE

DESSERT MENU

DESSERT WINE

	100ml Glass	375ml Bottle
Quady Elysium Black Muscat	12.00	42.00
Quady Essensia Orange Muscat	12.00	42.00
Muscat Beaumes de Venise, Cuvée le Trois Fonts, Domaine de Coyeux	12.50	45.00
Marchese de' Frescobaldi Pomino Vin Santo	23.00	88.00
Dolce Late Harvest		250.00
		500ml Bottle
Patricius Aszu 6 Puttonyos Tokaji 2008	22.00	108.00

PORT & SHERRY

Port

	100ml Glass	750ml Bottle
Graham's LBV 2012	9.00	60.00
Graham's Six Grape	9.50	65.00
Barros Colheita 1996	18.00	129.00
Barros 10yr Tawny	12.00	82.00

Sherry

	100ml Glass	375ml Bottle
Gonzalez Byass Del Duque Amontillado 30yr	21.00	68.00
Gonzalez Byass Pedro Ximenez 30yr	21.00	68.00
Tio Pepe Fino en Rama	13.00	45.00

AFTER-DINNER SPIRITS

Cognac

Courvoisier VSOP	14.00
Hennessy XO	39.00
Hennessy Paradis	168.00
Hennessy Paradis Imperial	360.00
Martell Cordon Bleu	32.00
Martell VSOP	15.00

Armagnac, Calvados & Eau de Vie

Baron de Sigognac VSOP, Armagnac	12.00
Berneroy VSOP, Calvados	15.00
Grappa di 'Moscata'	12.00
Janneau 5yr Old Grand, Armagnac	11.00
Miclo Poire William	14.00
Miclo Kirsch	12.00

Liqueurs

Amaretto Disaronno	9.00
Baileys Irish Cream	8.50
Frangelico	9.00
Grand Marnier	10.00
Limoncello	10.00
Sambuca White	10.00
Sambuca Black	10.00

Rum

Diplomatico Reserva Exclusiva	14.00
Havana Maximo	340.00
Ron Zacapa Centenario 23yr Solera Rum	18.00
Ron Zacapa XO Solera Gran Reserva Especial	30.00
Santa Teresa 1796	16.00

All spirits sold in 50ml measures unless otherwise stated, 25ml measures are available on request.
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.

An optional 12.5 % Gratuity will be added to your bill. All prices are inclusive of VAT.

DESSERTS

Prepared daily in house by our Pastry Chef

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>	20.00
Barros Colheita Port 1996 (pairing suggestion)	18.00
New York Style Cheesecake <i>Baked traditional cheesecake, served with a blueberry compote</i>	8.50
Quady Essensia Orange Muscat (pairing suggestion)	12.00
Key Lime Pie <i>Citrus tuile, lemon meringue ice cream</i>	8.50
Bowmore 12yr Whisky (pairing suggestion)	13.00
Roasted Pineapple, Coconut & Lychee Sponge <i>Chocolate & Coconut Ice Cream</i>	8.50
The King's Ginger Liqueur (pairing suggestion)	10.00
S'more Fondue (perfect to share for 2 people) <i>An indulgent American campfire treat of chocolate and marshmallow served in a cast iron pan with Graham crackers and strawberries.</i>	14.00
Patricius Aszu 6 Puttonyos Tokaji (pairing suggestion)	22.00
Gourmet Ice Cream or Sorbet <i>Ask for today's flavours</i>	7.50

DESSERT COCKTAILS

Espresso Martini <i>Grey Goose Vodka, Kahlúa, Espresso and a little sugar vigorously shaken.</i>	14.00
Black & Rye <i>Jack Daniel's Tennessee Rye, Chambord black raspberry liqueur, lemon juice, a little honey and Abbot's bitters all shaken with egg white (contains egg).</i>	14.00
Boston Flip <i>Maker's Maker, Madeira, sugar and a whole egg (contains egg).</i>	14.00
Brandy Alexander <i>Courvoisier VS, Crème de Cacao and Double Cream garnished with Nutmeg (contains dairy).</i>	14.00

TEA & COFFEE

Classic Irish Coffee <i>Slane Irish Whiskey & Cream</i>	10.50	Americano	3.70
Irish Cream Coffee <i>Baileys & Cream</i>	10.50	Espresso	3.20
Kentucky Coffee <i>Maker's Mark, Maple Syrup & Cream</i>	10.50	Double Espresso	3.70
Nutty Irish Cream Coffee <i>Baileys, Frangelico & Cream</i>	10.50	Cappuccino	3.90
		Latte	3.90
		Macchiato	3.70
		Tea (Breakfast/Earl Grey/Chamomile/Green/Jasmine)	3.50
		Fresh Mint Tea	3.50

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