

PORTS & SWEET WINES

Graham's 10 Years Old Tawny Port 14

Complex nutty aromas, combined with hints of honey and figs. Rich, mature fruit flavors on the palate beautifully mellowed; with a luscious, long finish.

Pairing: Perfect match with Warm Chocolate cake or Classic New York-style Cheesecake

Graham's 20 Years Old Tawny Port 19

Excellent bouquet; with a characteristically nutty and delicious mature fruit; hints of orange peel; exquisitely mellowed by careful ageing. Rich, softly sweet & smooth; perfectly balanced with a long and elegant finish.

Pairing: Any of our assorted cheeses, as well as vanilla ice cream.

Graham's 30 Years Old Tawny Port 32

Magnificent nose, showing an array of dried fruits. Mature and concentrated, with full, honeyed fruit. gorgeously mellow, with a remarkable, long finish.

Pairing: Fabulous accompaniment to warm chocolate cake or enjoyed alone as a dessert.

Château Les Justices Sauternes, Bordeaux, France '19 15

90% Sémillon, 8% Sauvignon Blanc, 2% Muscadelle. Slightly unusually, this Sauternes is not aged in oak, instead spending 18 months in neutral vessels. There's still a richness characteristic of Sauternes, with pronounced aromas of orange peel, dried apricots, marmalade, and white pepper, followed by a sweet, viscous palate balanced by vibrant acidity.

Pairing: Fabulous accompaniment to Classic Crème Brûlée or enjoyed alone as a dessert.

DESSERTS

Warm Chocolate Cake 3 Layers of moist & fluffy cake with the perfect amount of sweetness and a hint of coffee 14 Drizzled in chocolate sauce and powdered sugar.

Coconut Cake Butter cream white cake with Swiss meringue, vanilla, coconut and roasted pineapple. 14

Classic Crème Brûlée Silken vanilla bean custard covered with a layer of hardened, caramelized sugar. 13 Served with assorted berries.

Prime 120 Cheesecake Graham cracker crust, fresh whipped cream, Bourbon marinated cherries. 12

Sticky Toffee Pudding Warm Date Cake Served with Toffee Sauce and Crème Anglaise 13

Baked Alaska Homemade Hazelnut Caramel Ice Cream, Chocolate Cake, Italian Meringue, 16 Hazelnut Brittle and Caramel Sauce finished with Flambé

Almond Cake (GF) Amaretto Almond Cake, Strawberry Compote, Whipped Cream and Sliced Almonds. 13

AFTER DINNER Cocktails

Espresso Martini Espresso infused vodka, Reformation Coffee liqueur. 14 a splash of simple & cream.

Tiramisu Martini Espresso infused vodka, Irish Cream, Chocolate syrup 14