

COCKTAIL + SHOT LIST

Classics	Negroni <i>Bombay, Campari, Martini Rosso</i>	9.5
	El Jefe Espresso Martini <i>Cazcabel tequila, double espresso, agave syrup</i>	11
	Old Fashioned <i>Woodford Reserve bourbon, brown sugar, bitters</i>	11
	Spicy Margarita <i>Tequila, triple sec, lime, Tabasco</i>	11
	Bloody Mary <i>Absolut, spiced tom, Lea + Perrins, Port, dry sherry, horseradish, celery</i>	9.5
	The Christmas (Angus) Bell <i>Sloe gin, Martini Rosso, cinnamon</i>	11
	The Queen's Winter Punch <i>Spiced rum, house made spiced ginger syrup, triple sec, ginger ale</i>	11
Booze-free	Sprigster <i>Sprigster original, rosemary, tonic</i>	6.5
Shots	Negroni <i>Bombay, Campari, Martini Rosso</i>	4.5
	Cazcabel <i>Coffee liqueur with tequila – Patrón reborn</i>	4.5

PUDDING

Sticky toffee pudding <i>vanilla ice cream</i>	8
Chocolate hazelnut delice <i>hazelnut brittle + crème fraîche</i>	8
Oat milk crème brulee <i>vanilla shortbread</i>	8
Westcombe Cheddar, Rosary goats <i>Lavosh crackers, apple + ale chutney</i>	8.5
Ice cream <i>vanilla / chocolate / strawberry</i>	3 per scoop
Sorbet <i>blackberry / mango / pear</i>	3 per scoop
Affogato <i>vanilla ice cream + espresso (+ Cazcabel £4)</i>	6

COFFEE

Americano	3
Flat white	3.5
Cappuccino	3.5
Latte	3.5
Espresso (<i>double + 0.6</i>)	2.5
Mocha	4
Hot Chocolate	4

TEA

Dorset Tea English breakfast, peppermint, Earl Grey, green camomile, ginger + lemon	3.5
Fresh mint tea	3.5

PUDDING WINE

	75ml / 375ml bottle
Sauternes, Château Briatte 2018 <i>France</i>	6 / 28
Black Muscat, Quady, 'Elysium' 2021 <i>USA</i>	6 / 28
Moscato d'Asti Michele Chiarlo, 'Nivole' 2021 <i>Italy</i>	6 / 28