

Liqueurs / Schnapps

	50ml
Archers, Peach Schnapps, 21%	5.20
Baileys, Irish Cream, 17%	5.20
Crème de Menthe (Green), Marie Brizard, France, 25%	5.20
Tia Maria, Jamaica, 20%	6.00
Southern Comfort, New Orleans, 35%	6.00
Sambuca, Luxardo, Italy, 38%	6.00
Limoncello, Luxardo, Italy, 27%	6.00
Tuaca, Italy, 35%	6.00
Grand Marnier "Cherry Marnier", France, 24%	6.00
Chambord, Black Raspberry Liqueur, France, 16.5%	6.00
Amaretto Disaronno, Italy, 28%	6.00
Kwai Feh Lychee Liqueur, Holland, 20%	6.20
Old Krupnik Honey Liqueur, Poland, 40%	6.40
Heering Cherry Liqueur, Denmark, 24%	6.60
Cointreau, France, 40%	6.60
Frangelico, Italy, 20%	6.80
Bénédictine, France, 40%	6.80
Chase Distillery Rhubarb Liqueur (20%)	6.80
St. Germain Elderflower, 20%	6.80
Wolfshmidt Kummel, Germany, 39%	7.00
Drambuie, Scotland, 40%	7.40
Green Chartreuse, France, 55%	9.00

Dessert Wines By The Glass and Bottle

Hungarian Tokaji list		50ml Glass	Bottle
1996	Tokaji-Szaraz Szamardoni, Chateau Sárospatak, (Dry) (50cl)	3.50	28.00
1998	Tokaji-Aszú, 4 Puttonyo's, Chateau De Sárospatak (50cl)	6.75	58.00
1999	Tokaji Aszú, 6 Puttonyo's, Chateau De Sárospatak (50cl)	9.50	85.00
1988	Tokaji-Aszú-Eszencia, Chateau De Sárospatak (50cl)	12.00	110.00
More Dessert wines from around the world		50ml Glass	Bottle
2008	Nivole, Michelle Chiarlo, Moscato D'Asti, Piemonte, Italy (37.5cl)	3.00	18.00
2008	Essensia, Orange Muscat, Andrew Quady, Madera, California (37.5cl)	3.50	23.00
2009	Muscat de Rivesaltes, Domaine Treloar, France (50cl)	3.00	24.00
2009	Passito Pantelleria, D.O.C, Carlo Pellegrino, Marsala, Italy (37.5cl)	3.80	25.00
2008	Simonsig Vin de Liza, Noble Late Harvest, Stellenbosch, South Africa (37.5cl)	4.80	32.00
2009	Noble Reisling, Awatere Valley Reserve, St. Clair Estate, Marlborough, N.Z. (37.5cl)	5.20	34.00
2004	Vin Santo del Chianti, Cantina Bonacchi, Toscana, Italy (50cl)	5.60	36.00
	N.V. Cristallo, Vin de Fraise, Peter Knup, Switzerland (37.5cl)	6.20	41.00
2005	Sauternes, 2 ^{eme} Cru Classe, Château Filhot, Sauternes, France (37.5cl)	6.40	43.00
1928	Maurly, Solera, Selection de Gerard Gauby, Roussillon, France (50cl)	8.00	60.00
1999	Riesling, Vendange Tardive, Grand Cru, Seppi Landmann, Zinnkoepfle, Alsace (75cl)		64.00
1980	Vouvray, Vin de Glace – Ice wine, (DRY), Le Haut-Lieu, Loire Valley, France (75cl)		68.00
1998	Sylvaner, Récolté en Vin de Glace – Ice wine, Seppi Landmann, Alsace (37.5cl)		75.00
2006	Vidal – Ice Wine, Pelee Island Winery, Ontario, Canada (37.5cl)	14.00	105.00
1976	Sauternes, Château d'Yquem, Grand Cru, Lur Saluces, Bordeaux, France		640.00

● Denotes wine currently out of stock

Scotch Whisky

No one knows for certain when distilling began in Scotland. The first written record was in a royal grocery list in 1494, at which time most distilling was done by monks and friars, mainly for medicinal purposes. After the Reformation farming communities and estates throughout the country began to distil grains and make aqua vitae, the water of life. Distilling was an essential way of using up surplus stocks of grain before they went mouldy, and the by products (husks and spent grains) made, and still make, a nutritious cattle food. Whisky-making quickly became an essential part of the farming year, and small stills were as common as home brew houses. Until 1784 it was perfectly legal to make your own whisky from grain grown on your own land, as long as you didn't sell it.

	25ml	50ml
Whyte & Mackay, Special, (Glasgow), 40% (H)	3.10	6.20
Dewers 12 yrs, Special Reserve (Perthshire), 40%		7.00
Jura 10yrs (Isle of Jura), 40%		8.20
Highland Park 12yrs (Orkney), 40%		8.60
Glenmorangie 10yrs (Highland), 40%		8.80
The Macallan, 10yrs, Sherry Oak (Speyside), 40%		9.00
The Macallan, 10yrs, Fine Oak (Speyside), 40%		9.00
The Macallan, 15yrs, Fine Oak (Speyside) 43%		13.00
Laphroaig 10yrs (Islay), 40%		9.60
Dalwhinnie 15yrs (Highland), 43%		9.80
Compass Box, Eluethera, 46%		10.00
Auchentoshan 3wood Triple Distilled (Lowland), 43%		10.60
Compass Box, Hedonism, 43%		11.00
The Dalmore 12yrs, (Single Highland), 40%		12.00
Johnnie Walker Black Label 12yrs, 40%		8.00
Johnnie Walker Gold Label 18yrs, 40%		16.00
Johnnie Walker Blue, blend of rare whiskies, 40%		40.00

Other Whisky

Jameson's, Ireland, 40%	6.20
Canadian Club, Canada, 40%	6.40
Nikka - From the Barrel, Yoichi, Japan, 51.4%	8.00

Armagnac

The only real differences between Armagnac and Cognac are Geographical and Distillation style. Armagnac is located further south and more inland than Cognac and although similar grape varieties are used (Folle Blanche, Ugni Blanc etc) the style is greatly different. This is because of the use of the Continuous Still. This type of still produces a richer more fruity style of spirit. Armagnac is also said to have therapeutic qualities. Some exceptional documents attest to this, in particular those of Prior Vital Dufour. This man of the church, known as the Prior of Eauze and Saint Mont, also pursued studies in medicine, and wrote a book dated around 1310 which is preserved in the archives of the Vatican:

“This water, if taken medically and soberly is said to have 40 virtues... It enlivens the spirit, partaken in moderation, recalls the past to memory, renders men joyous, preserves youth and retards senility....”

	50ml
Clos Martin, Folle Blanche, VSOP, 8yr Old, 40%	8.00
Chateau du Tariquet, Bas Armagnac, VSOP, 40%	10.00
Clos Martin, Folle Blanche, XO, 15 yr Old, 40%	12.00
1984 Baron de Lustrac, Bacco, Bas Armagnac, 42%	18.00
1979 La Fontaine de Coincy, Bas Armagnac, 45%	35.00

Grand Marnier

The Grand Marnier distillery was originally founded in 1827 although it wasn't until as late as 1880 that the product we are familiar with was born. Louis Alexandre Marnier Apostolle decided that a new product made from blending fine Cognacs and Wild West Indian Oranges of which were both rare and exotic at the time. Since then Grand Marnier have introduced two anniversary bottlings. The Cuvée du Centenaries was created in 1927 to celebrate the 100th birthday of the company, this is a blend of primarily Fine Champagne Cognacs of up to 25 years old and the essence of distilled tropical oranges. The blend is then matured for at least 2 years in oak vats before bottling. The second is the Cuvée Speciale Cent Cinquantaire created in 1977 for the 150th Anniversary of Grand Marnier. This is a blend of Grande Champagne Cognacs to 50 years old blended with distilled tropical oranges then aged for a further 3 years in oak vats.

	50ml
Grand Marnier "Cordon Rouge", 40%	7.00
Grand Marnier "Cherry Marnier", 24%	6.00
Grand Marnier "Cuvée du Centenaries", 40%	18.00
Grand Marnier "Cuvée du Cent Cinquantaire", 40%	28.00

Bourbon

Federal regulations require that Bourbon whiskey be made from a minimum of 51 percent corn. Other grains used to make up the mash bill may be rye, wheat and barley malt in any combination. By law, Bourbon must be distilled at no higher than 80% a.b.v (vodka and neutral spirits are distilled at 95% a.b.v) and aged in new, charred American white oak barrels at not more than 62.5% a.b.v. Also, no colourings or flavourings can be added. Only distilled water may be added to the Bourbon before bottling, to achieve the proper bottling proof, which must be at least 40% a.b.v.

	25ml	50ml
Jack Daniel's, Sour Mash, 40% (H)	3.10	6.20
Woodford Reserve, Distiller's Select, 43.2%		8.60
Blanton's Special Reserve, 46.5%		9.00
Jack Daniel's Single Barrel, 45%		14.00
Blanton's Gold Edition, 51.5%		22.00

Eau de Vie

In France they call it Marc, Italy— Grappa, Spain— Orujo and Portugal— Bagaceira. This is a distillate made from the leftover skins, pips and stalks of grapes after wine production. The result is a spirit of 45% alcohol that bears the pure aroma of the base grape variety.

	50ml
Vieux Marc De Bourgogne, Edmond Briottet, 43%	7.00
Cividina Tipica, Grappa di Vitigni, Bepi Tosolini, 38%	7.00
Poire William, Grande Réserve, G. Miclo, 43%	8.00
Coeur de Chauffe, Framboise Sauvage, G. Miclo, 45%	18.00

Rum

History books tell us that Rum was first served aboard British vessels following the capture of Jamaica in 1655. Obviously it had been in production before then, but accounts vary. The oldest rum distillery (still in operation today) is Barbados Mount Gay Distillery, where rum has been made since 1703. It has long been speculated and written about the origins of the word rum. One theory offers the possible derivation of the word is from the Latin word for sugar, Saccharum Officinarium.

	25ml	50ml
Bacardi, Rum, Casa Fundada, 37.5% (H)	3.10	6.20
Malibu, Caribbean Rum with Coconut, 21%	3.10	6.20
Havana Club 3 yrs, Rum, Cuba, 40%	3.20	6.40
Myers' Dark, Rum, Jamaica, 40% (H)	3.30	6.60
Foursquare Spiced, Rum, Barbados, 37.5%	3.30	6.60
Bacardi Oro, Rum, Casa Fundada, 37.5%		6.60
Bacardi 8 yrs, Rum, Casa Fundada, 40%		7.20
World Service Vanilla Infused Rum, 37.5%		7.20
Wray & Nephew Overproof, Rum, Jamaica, 63%		7.40
Matusalem, Gran Reserva, 15yr Old,		11.00
Diplomatico Reserva Exclusiva, Rum, Venezuela, 40%		12.00
Ron Zacapa, Centenario XO, Rum, Guatemala, 40%		26.00
Sagatiba Pura, Cachaca, Brazil, 38%		6.20
Sagatiba Velha, Cachaca, Brazil, 38%		7.20
Leblon, Cachaca, Brazil, 38%		14.00

Cognac

Cognac is the result of the distillation of white wine. The main grape variety used is Ugni Blanc, although Colombard and Folle Blanche may also be used. The grapes are pressed in traditional horizontal press and left to ferment for about three weeks before being distilled. Distillation is by the way of the Charentais Still, this is a two part process with the result being a spirit of around 72% by Volume. The spirit is then left to age in oak cask for up to 40 years. When bottled the Cognacs are labelled according to their age, a V.S.O.P (Very Superior Old Pale) has a minimum age of 4 years in cask and an X.O (or Napoleon) has a minimum age of 6 years in cask. Vintage bottling should have a year of bottling statement on the label.

	25ml	50ml
Martell VS, 40%	3.10	6.20
Maxime Trijol, VSOP, 40%		10.00
1968 Maxime Trijol, 1er Cru, Grande Champagne, 40%		30.00
Cognac Leyrat, Lot no. 50 Chai Ancestral, Dom. de Chez Maillard, 43%		40.00

Calvados

Distilled cider is a long established tradition. The first official written references date from the 16th century, long before it took the name of Calvados. On 28th March 1553, a member of the local gentry from the Cotentin peninsular - the Sire of Gouberville - described the distillation of cider with a view to obtaining a drinkable apple spirit in his diaries. It was also during this time in the 16th century that a cider distiller's cooperative was formed, this organisation later became an official body. In 1942, Calvados became an Appellation d'origine Contrôlée.

	50ml
Henry de Querville, 40%	6.80
Berneroy XO, 40%	11.00
1980 Domaine L Dupont, AOC Pays d'Auge, 42%	25.00
1957 Louis Isidore Lemorton, AOC Domfrontais, 40%	45.00

Port

Oporto gave its name to the wine known as port when it was first shipped from the city in the late 17th Century by English Merchants. Most of the wine is still aged in ramshackle skipper's lodges in Vila Nova de Gaia. The production of port is a relatively simple process; partially fermented red wine that still contains at least half of its grape sugar is added to a vat of brandy. This stops the fermentation process almost immediately leaving a sweet wine with a high alcohol content. The wine is then trodden by foot to extract the red pigment from the grape skins.

	50ml Glass	Bottle
N.V. Barros, Ruby,	4.50	40.00
1988 Taylors, Quinta de Vargellas		94.00
1988 Niepoort, Tawny, Cohleita, Dirk Niepoort	9.00	115.00
1963 Taylors		280.00

Cigars

Left to the aficionado, the question of whether Christopher Columbus's discovery of the New World or of the cigar was more significant might well be answered with a long pull on a fine Cuban Montecristo. Either way, the Italian explorer happened upon both events on October 28, 1492, when he reached the shores of Cuba to discover the locals "drinking smoke" from an early version of a cigar.

Since his discovery the smoking of Fine Cubanos has taken over as being one of the worlds marks of wealth and stature, our own Prime Minister Winston Churchill is said to have smoked nearly a quarter of a million over his lifetime; while in 1963, before signing the document that would create the embargo, which is still in force, American President John Kennedy laid in a supply of 1,000 Cuban cigars namely the H. Upman No. 4.

Cohiba, Mini, Very Mild	1.50
H. Upmann, Coronas Junior, Light Flavoured	6.00
Punch, Petit Coronation, Medium Flavoured	8.50
Cohiba, Siglo I, Medium to full flavoured	13.00
Romeo y Julieta, Short Churchill, Medium to full flavoured	17.50

Desserts

With Recommended Wines By The 50ml Glass

Chocolate Truffle Cake, Kaffir Lime Sorbet 7.50

- 2009 Passito Pantelleria, D.O.C, Carlo Pellegrino, Marsala, Italy 3.80
1988 Tokaji-Aszú-Eszencia, Chateau De Sárospatak 12.00

Yoghurt Foam, Pumpkin Seeds, Sour Cherry Sorbet 6.50

- N.V. Cristallo, Vin de Fraise, Peter Knup, Switzerland 6.20
2008 Nivole, Michelle Chiarlo, Moscato D'Asti, Piemonte, Italy 3.00

Bitter Sweet Lemon Tart, Blueberry Sorbet, Honeycomb 6.50

- 1999 Tokaji Aszú, 6 Puttonyó's, Chateau De Sárospatak 9.50
2008 Essensia, Orange Muscat, Andrew Quady, Madera, California 3.50

Sticky Toffee Pudding, Caramel, Vanilla Ice Cream 6.50

- 2005 Sauternes, 2^{eme} Cru Classe, Château Filhot, Sauternes, France 6.40
2009 Muscat de Rivesaltes, Domaine Treloar, France 3.00

Assiette of Desserts for Two 16.00

- 2009 Passito Pantelleria, D.O.C, Carlo Pellegrino, Marsala, Italy 3.80
1988 Tokaji-Aszú-Eszencia, Chateau De Sárospatak 12.00

World Cheeses, Wafer Biscuits 9.50

- N.V. Barros, Ruby, Portugal (red) 4.50
1988 Niepoort, Tawny, Colheita (single vineyard), Portugal (red) 9.00
1890 Domaine Puig-Parahy, Grand Roussillon, France 56.00
1928 Maury, Solera, Selection de Gerard Gauby, Roussillon, France 8.00

Teas and Coffees

World Service believes that serving good quality coffee at the end of a great meal is very important as this is usually one of the last tastes a customer experiences. For this reason we have chosen Union Revelation coffee.

Revelation is created from prized Arabica, built around the 3 major producing regions:

Cobahue & San Jeronimo from Latin America gives the delicate honeyed syrup flavours.

Gashonga Rwanda provides the floral aromatics and enough snap to give a gentle sparkle to the cup.

Gajah Mountain from Aceh imparts the semi washed coffee that gives sweet lustrous mouth feel and weight to balance against the Latina and African coffees.

Coffees

Americano	3.45
Café Latte	3.45
Cappuccino	3.45
Single / Double Espresso	3.45
Liquor Coffee / Hot Chocolate (Please choose liqueur - 37.5ml)	6.50
Café Mocha	3.50
Hot Chocolate (made from 52% fair-trade plain chocolate)	3.50

All of our coffees are available in decaf

Teas

English Breakfast Tea	3.45
Earl Grey	3.45
Darjeeling	3.45
Peppermint	3.45
Fresh Mint	3.45
Camomile	3.45
Fruit Teas (see server for selection)	3.45

All Coffees and Teas in the evening include petit fours.