

# SIX

COCKTAILS | WOODSTONE OVEN | GRILL | PUDDINGS

## PUDDINGS

- Brown Sugar Apple Crumble** Vanilla Ice Cream.....**8.5**  
**Hazelnut Chocolate Brownie** Salted Chocolate Sauce and Mascarpone.....**8.5**  
**Sicilian Lemon Tart** Berry Coulis and Crème Fraîche.....**7.5**  
**Baked Vanilla Cheesecake** Fruit Compôte.....**8.5**  
**Crème Brûlée** (GF).....**8.5**  
**70% Dark Chocolate Mousse** (GF).....**7.5**  
**Coconut & Chocolate Tart** \* Mango Sorbet, Coulis CONTAINS MIXED NUTS (VG) (GF).....**8.5**

## SUNDAES...8.8

(3 scoops)

### The Dusty Road

Salted Caramel & Chocolate Ice Creams, drizzled with Butterscotch Sauce and topped with Whipped Cream

### Varsity Punt

Meringues, Strawberry and Vanilla Ice Cream, with Marshmallows

### The Tropical Sundae (GF)

Mango Sorbet, Coconut Ice Cream, Mango Purée, Whipped Fresh Cream (VG option available)

## CHEESE PLATE...9.5

Roquefort, Brie, Traditional Cheddar, Apple Chutney, Crackers

(VG) Vegan (GF) Gluten Free

\* Contains Nuts: Almonds, Cashew, Hazelnut, Walnut, Pecan and Pistachio

## ICE CREAM & SORBET

2 scoops...6.5  
choice of topping and sauce

Strawberry | Chocolate | Mango Sorbet (VG)

Salted Caramel | Lemon Sorbet (VG)

Vanilla | Coconut (VG)(GF)

## TOPPINGS

Mini Meringues | Marshmallows

## SAUCES

Chocolate | Toffee | Raspberry

## Dessert Wine

### Monbazillac, Domaine de L'Ancienne Cure 2015 - FRANCE

A classic, ripe, honeyed but not overly sweet wine from South West France. Perfect with lighter desserts

Half Bottle 24 Glass 7.5

## Dessert Cocktails

### Espresso Martini

13.5

The best way to combine alcohol and coffee! This classic sees vodka, coffee liqueur and a shot of espresso, shaken hard for a smooth and foamy finish.

### Salted Caramel Espresso Martini

13.5

Our famous Espresso Martini made with vodka, freshly pulled espresso and salted caramel syrup.

### Nutella Martini

12.5

Tastes like a chocolate milkshake with a hint of hazelnut - but it's alcoholic! Absolut Vanilla Vodka, chocolate liqueur and cream, shaken with a generous spoonful of Nutella.

### New York Tart

9.5

If you love cheesecake, you will love this alcoholic version. Absolut Vanilla Vodka, Limoncello and Frangelico hazelnut liqueur, shaken with lemon juice and mascarpone cheese.

### Chocolate Orange

8.9

It's not Terry's, it's ours! Havana Club Rum and Cherry Brandy shaken with chocolate, cream and freshly squeeze orange juice results in a luxurious, velvety treat.

### Eton Mess

9.5

This in-house creation uses Amaretto, pineapple, coconut, cream and fresh fruits to emulate the flavour of the classic English dessert, while omitting the meringue.

### Toblerone

10.5

Frangelico, Kahlua and Baileys mixed with cream and a dash of Honey. Created in 2003 by Simon Difford in Sydney, it's the perfect dessert in a glass.

### Brandy Alexander

8.9

Martell VS, Crème de Cacao white and dark, Single Cream, shaken hard, sprinkled with freshly grated nutmeg for the perfect indulgent nightcap.

### Mint Grasshopper

8.5

This classic after dinner drink is just like mint chocolate. Mint and chocolate liqueurs are shaken with cream and served straight up in a martini glass. This drink has been a favourite since the 1950s!

## House Cocktails

- Zubrowka Spice** 7.9  
Zubrowka, Grapefruit liquor, Apple juice, ½ fresh Lime, Cinnamon powder and stick garnish
- Where's My Yacht?** 9.8  
Belvedere Vodka, Lime Juice, Honey, Cucumber and sparkling Brut
- Grapefruit Cooler** 8.5  
Havana 3yr, Grapefruit juice, sugar syrup, Lemon juice, topped with soda, mint sprig garnish
- Inverary Gangster** 7.8  
Bowmore 12yr, Cointreau, ½ fresh lime, topped with Ginger Beer, lime wedge garnish

- Smoked Maple Re-Fashioned** 11.5  
Our expertly infused clementine and maple syrup rum is stirred down with angostura bitters and brown sugar and smoked with applewood.
- Bubble Whammy** 11.5  
Our playful twist on the popular Lychee Martini, we've combined Hendricks gin, Lychee Liqueur, lime juice and elderflower cordial, and topped with a champagne foam.

## Classic Cocktails

- Long Island Iced Tea** 11.5  
Vodka, Gin, White Rum, Tequila & Cointreau, shaken with Lemon juice topped with Cola. Created in the 1920 Prohibition Era and perfected in the 1970s
- Cosmopolitan** 10.5  
Citron Vodka shaken with Cointreau, Lime and Cranberry juices, then finished with orange zest
- Mojito** 12.5  
May well have been invented in the Cuban sugar cane fields in the 19th century. White Rum, Mint, Lime juice, demerera sugar, topped with soda
- Appletini** 8.5  
A classic neo-martini: Vodka, Apple Liqueur and Cointreau, served straight up for a purer taste
- The Vesper Martini** 10.5  
Famously ordered by James Bond in the 1953 book Casino Royale, described by Mr Bond as Three measures of Gordon's, one of Vodka, half a measure of Lillet. Shaken very well until it's ice-cold, with a large thin slice of lemon-peel
- House Dry Martini** 9.8  
A generous double measure of Tanqueray Gin, stirred & chilled to perfection and softened with a dash of Noilly Prat Vermouth and olives. Or try our House Vodka Martini of Stolichnaya and a twist of lemon
- Corpse Reviver #2** 8.5  
From the Savoy book of cocktails, this is an excellent Martini variant originally designed as a pick me up. Gin, Lillet Blanc, Cointreau, Lemon juice and bitters, served straight up in an Absinthe rinsed glass
- Basil Grande** 8.9  
A delicious red fruit mix of strawberries, Raspberry Liqueur, Vodka, fresh Basil and ground pepper, shaken with Cranberry juice
- Sazerac** 8.9  
One of the oldest cocktails in the world, we make this New Orleans classic the original way: Remy Martin VS, sugar and Peychaud's Bitters are gently stirred then served on the rocks with an Absinthe wash
- Godfather** 7.9  
Bourbon and Amaretto over ice with a cocktail cherry garnish & Angostura Bitters

- Old Fashioned** 10.5  
A true "Cocktail" designed to soften the alcoholic bite while bringing the best out of the quality Buffalo Trace. Slowly stirred with sugar, Angostura Bitters, orange zest and ice
- Whiskey Sour** 9.5  
It's tough to beat the original sour: Bourbon, Lemon juice, sugar, Bitters, and egg white shaken hard and served frothing on the rocks
- Mai Tai** 9.5  
A tangy and refreshing classic of Golden Rum, Grand Marnier, Apricot Liqueur, Almond Syrup, fresh Lime and Pineapple juice shaken hard
- Sidecar** 7.5  
A suave and smooth cocktail. Cognac, lemon juice and Cointreau with lemon and sugar rim
- Daiquiris** 9.5  
Founded by engineers at Cuba's iron ore Daquiri Mining Company. Perfectly balanced with white Rum, Lime juice and Sugar. Or try our Strawberry, Raspberry, Spiced Pear or Honey Daquiri
- Piña Colada** 11.5  
Crushed ice churned with coconut milk and golden Rum mixed with Pineapple juice, Sugar Syrup, fresh Lime, fresh Pineapple and Maraschino cherry to finish
- Amaretto Sour** 8.5  
Disaronno Amaretto shaken with Lemon juice, egg white and Angostura Bitters
- Pornstar Martini** 13.5  
Our take on a modern classic and hugely popular cocktail of Passion fruit, Vanilla Vodka, Vanilla Syrup, Passoa Liqueur, Orange Juice, topped with sparkling Brut.
- Hemingway** 9.5  
Ernest Hemingway is something of a legend in the cocktail world. He wrote extensively about the various drinks he enjoyed around the world, and even had a fair few created for him, such as this one created in Cuba. Containing a good measure of white rum, maraschino cherry liqueur, grapefruit juice and simple syrup.

## Around The World In Fourteen Drinks

- Margarita (Mexico)** 10.5  
Tequila and Cointreau shaken with fresh Lime juice, complete with a salt rim. Invented in 1938 by Carlos "Danny" Herrera at his restaurant Rancho La Gloria, near Tijuana
- Cuba Libre (Cuba)** 7.9  
Muddled Lime, sugar and Dark Rum topped with Cola. Created at the turn of the 20th Century in Havana - "Free Cuba!"
- Manhattan (USA)** 8.5  
Rittenhouse Rye, sweet Vermouth, Maraschino liqueur and Angostura Bitters. Originating at the Manhattan Club in New York City in the early 1870s
- East India (India)** 8.9  
Brandy mixed with Pineapple juice, Maraschino liqueur, Curacao and Angostura Bitters and Grenadine. Popular with the English living in East India
- Caipirinha (Brazil)** 9.5  
The national Cocktail of Brazil, this is a simple yet stunning classic. Lime, sugar and Cachaca, the Brazilian Spirit distilled straight from fresh sugar cane juice, churned over crushed ice
- London Buck (England)** 8.5  
Beefeater Gin, Lemon juice and Ginger Beer. Classic and unbeatable English combination
- French Martini (France)** 11.5  
Vodka, Chambord and Pineapple juice shaken hard with a healthy froth. 1980s deliciously sweet cocktail created to bring France's Chambord Liqueur to life
- Bellini (Italy)** 11.5  
The perfect mix of Prosecco and Peach puree. The Bellini was invented by Giuseppe Cipriani, founder of Harry's Bar in Venice
- Moscow Mule (Russia)** 9.5  
Muddled lime, sugar and Vodka, topped with Ginger Beer. This tangy cocktail became a major craze in the 1950s paying homage to Russia's signature drink
- Singapore Sling (Singapore)** 10.5  
Plymouth Gin, Dom Benedictine, Cointreau, Cherry liqueur, Pineapple juice, Grenadine and Angostura Bitters. The famous Raffles Hotel cocktail created by Ngiam Tong Boon, a Hainanese bartender working at The Long Bar
- Japanese Slipper (Japan)** 8.9  
Midori, Cointreau and Lemon juice, shaken and garnished with a maraschino cherry. Created in 1984 by Jean-Paul Bourguignon, using Japan's signature Melon Liqueur
- Toberlerone (Australia)** 10.5  
Frangelico, Khalua and Baileys mixed with cream. Created in 2003 by Simon Difford in Sydney, it's the perfect dessert in a glass
- Dark and Stormy (Bermuda)** 9.5  
Close your eyes and this tall and refreshing mix of Gosling's Dark Rum, lime juice, Angostura Bitters and Ginger Beer takes you back to the Caribbean
- Pisco Sour (Peru)** 8.5  
Created in Cerro de Pasco after running out of whiskey. Muscat Grape Brandy, lime juice, sugar syrup, shaken with egg white and bitters