



Champagnes & Prosecco

Valdo Prosecco ^{150ml}

Pale-intensity lemon in colour, this wine has a medium-intensity nose of green apple, lemon citrus, and blossom | **9.00**

Taittinger Brut Réserve ^{150ml}

Very open and expressive on the nose, delivers aromas of fruit and brioche. It also gives the fragrance of peach, white flowers, and vanilla pod | **18.50**

Forget Brimont Rosé 1er Cru Champagne ^{150ml}

Lovely intense aromas and a positive first impression in the mouth with flavours of ripe red fruit | **18.50**

Aperitifs

Merchant Bellini

Fresh peaches, peach bitters, Prosecco **15.95**

Champagne Negroni

Ukiyo Blossom gin, Campari, Antica Formula, grapefruit juice, orange bitters, Champagne **20.49**



Desserts

Lemon meringue tart, blackberry confiture and sorbet | 11.50

Apple tarte tatin, calvados and cinnamon ice cream | 11.50

Valrhona Gaunaja and cherry delice, whipped vanilla ganache | 11.50

Spiced ginger cake, Williams pear sorbet, caramel | 11.50

Selection of Irish and French cheese

- Served with matching condiments | 14.95

Merchant petit fours | 9.00

Digestifs

Irish Coffee.....15.95

Kopke 20yr Old Tawny Port ^{20%}12.95

Kopke Port Tasting Flight

- Fine 50ml, LBV 50ml, 10yr 50ml.....14.95

Redbreast 15yr ^{46%}16.50

Bushmills 16yr ^{40%}16.85

Hennessy XO ^{40%}19.50

Espresso Martini.....14.95

Old Fashioned.....15.95

Brandy Alexander.....14.95