

# The St John's Chop House



## Puddings

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Apple Crumble, Vanilla Custard	£6.50
Bread & Butter Pudding, Custard (vg available)	£6.50
Sticky Toffee Pudding, Vanilla Ice Cream, Salted Caramel Sauce	£7.00
Mincemeat Burnt Cream, Shortbread	£7.00
Irish Cream & Chocolate Trifle, Clementine Jelly, Vanilla Cream	£7.50
White Chocolate & Raspberry Cheesecake <i>Freeze-Dried Raspberries, White Chocolate Sauce</i>	£7.50
Selection of Ice Creams & Sorbets (vg) <i>Ice Creams: Vanilla, Chocolate, Strawberry, Coffee // Sorbets: Lemon, Mango, Raspberry</i>	£6.00
British Cheeses	3 Cheeses £9.00 / 4 Cheeses £12.00
<i>Choose 3 or 4 pieces from the selection below. All are served with celery, grapes, chutney &amp; biscuits. Cambridge Blue, Driftwood Goat's, Sussex Brie, Godminster Cheddar.</i>	
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Espresso Martini	£8.50
<i>Black Cow Vodka, Expre Premium Coffee Liqueur, Vanilla Syrup, Double Espresso</i>	

## Pudding Wines

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Muscat de Rivesaltes, Domaine Treloar 100ml £7.35 / Bt. £32.00 (500ml) <i>Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.</i>
Banyuls Traditionnel Robert Pages AOC VdN 100ml £9.00 / Bt. £60.00 <i>90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls - sweet, complex and marvellous. Served chilled.</i>
Apple Apéritif Kingston Black, Somerset 100ml £5.50 / Bt. £26.00 (500ml) <i>Sweetness and depth of the legendary Kingston Black apple with subtle brandy notes.</i>
Maury Rouge, Domaine des Soulanes, Maury AOC 100ml £9.60 / Bt. £65.00 <i>From a single vineyard of old vine Grenache. This vintage port style is deeply fruited, well structured and extremely satisfying! Only made in the best years.</i>

## Hot Drinks

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Kandula Teas	£2.60	Espresso/Macchiato	£2.70
Americano	£2.70	Double Espresso	£2.90
Cappuccino	£3.00	Mocha	£3.20
Latte	£3.00	Hot Chocolate	£3.00

## After Dinner Drinks

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### Cognacs & Armagnacs

Trijol VS Classic <i>House Cognac.</i>	£4.20
Maxime Trijol VSOP Grande Champagne <i>Well-structured body. Mellow and rich.</i>	£5.80
Maxime Trijol XO Grande Champagne <i>Deep gold in colour. Opulent.</i>	£9.90
Château de Laubade VSOP Armagnac <i>Ripe fruits create a soft &amp; delicate mouth feel.</i>	£4.75
Château de Laubade XO Armagnac <i>Complex &amp; structured. Aromatic persistence.</i>	£7.00

### House Whiskies

Highland Queen Blended Scotch Whisky <i>Blended House Whisky.</i>	£3.00
English Whiskey Co. Chapter 14 <i>Fresh fruity &amp; light.</i>	£4.50
Green Spot Irish Pot Still <i>Spicy &amp; soft with a creamy, vanilla finish.</i>	£5.70

### Single Malt Whiskies

An Cnoc 12yr Highland <i>Winter spices &amp; toasted grains on palate.</i>	£4.10
Benromach 10yr Speyside <i>Slightly herbal with a little fruit on palate. Mouthwateringly bittersweet.</i>	£5.00
Caol Ila 12yr Islay <i>Smoked hickory &amp; ham on palate. Long peppery finish.</i>	£6.20

### Liqueurs

Cotswolds Cream Liqueur (50ml)	£3.60
Dupont Calvados Pays d'Auge <i>Mainly apple with hints of vanilla.</i>	£6.60
Diplomático, Ron de Venezuela Dark Rum <i>Luscious mouth coating texture from this 12 year old dark rum.</i>	£6.30
Truffle Gin, The Cambridge Distillery <i>The world's first digestif gin. Deliciously decadent.</i>	£8.50
All Liqueur Coffees	£5.50

*All spirits are served in 35ml measures, unless specified otherwise.*