

## All Served 25ml

**Courvoisier VS** 40%abv **3.90**

A blend of crus aged between 3 and 7 years create a harmonious Cognac with strong fruit notes and a fresh oaky taste.

**Remy Martin VSOP** 40%abv **5.30**

The benchmark of VSOP Cognac, balancing ripe fruit flavours with a silky texture and subtle notes of liquorice with vanilla in perfect harmony.

**Hennessy XO** 40%abv **9.60**

Created by Maurice Hennessy in 1870 for his close circle of friends, it became the World's first 'Extra Old' Cognac due to its distinct aging process. It constantly reveals layers of flavours with a unique persistence on the palate.

**Boulard Calvados** 40%abv **4.20**

Produced from a blend of 'Pays d'Auge' Appellation Calvados aged a minimum of 2 years, this Calvados has a Sweet Apple fragrance on the nose that gives way to deep fruity flavours and an oaky vanilla finish. Perfect with Cheeses.

**Janneau Armagnac** 40%abv **5.30**

Created using both Double and Continuous Distillation methods, as well as its aging in French Oak Casks of Monlezun and Limousin, gives this Armagnac its characteristic golden colour and mellow flavours.