



DESSERT MENU

Chocolate nemesis v	10.95
Cheese selection, crackers, celery & membrillo	14.50
Roasted pineapple with Rum, coconut sorbet vg	9.95
Sticky toffee pudding & salted caramel ice cream	11.95
Panna cotta with poached rhubarb	10.95
Bread & butter pudding, vanilla custard	11.95
Affogato – Espresso or Pedro Ximénez v	7.95 / 9.00
Ice creams & sorbets, shortbread v/vg*	per scoop 3.95

AFTER DINNER COCKTAILS

Espresso Rumtini	13.50
<i>Kraken coffee Rum, espresso, Borghetti coffee, sugar</i>	
Tiramisu on the rocks	13.95
<i>Amaretto Disaronno, Mozart dark chocolate, Borghetti coffee, cream</i>	
The Grasshopper	12.95
<i>Baileys, Italicus, Crème de menthe, Crème de cacao, cream</i>	

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE INFORM A MEMBER OF STAFF. 15 % DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL. 100% OF ALL TIPS GO TO OUR TEAM

DIGESTIVES

Baileys / Amaretto Disaronno / Frangelico	5.50 / 9
Limoncello	6 / 10
Mozart White / Dark Chocolate Liqueur	5.50 / 9
Dona Antonia Ferreira 10yo Tawny Port	70ml 10.50
Pedro Ximenez 'El Candado', Valdespino	70ml 10
Tokaji 'Mylitta', Noble Harvest	70ml 16
Sauternes, Château Delmond	70ml 10.50
Janneau Grand Armagnac	7.50 / 12
Martell VS	7 / 11
Martell XO	34 / 58

COFFEE & TEA

English breakfast 4.25 Earl grey 4.25 Jasmine green 4.25

Camomile 4.25 Berry & hibiscus 4.25 Rooibos 4.25

Lemon & ginger 4.25 Fresh mint 4.25

Matcha Latte 7.5 Chai Latte 6.5 Hot chocolate 4.95

Espresso 3.25 / 4.25 Macchiato 3.25 / 4.25 Americano 4.25

Piccolo 4.25 Cappuccino 4.25 Latte 4.25 Flat white 4.25

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