

## DESSERTS

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<b>CUSTARD TART</b>	<b>8.95</b>
<i>Baked tart, nutmeg, clotted cream, honeycomb ice cream</i>	
<b>STICKY TOFFEE PUDDING v</b>	<b>8.95</b>
<i>Salted toffee sauce, black treacle ice cream</i>	
<b>STRAWBERRY CHEESECAKE</b>	<b>8.95</b>
<i>Basil sponge, Champagne strawberries, berry sorbet</i>	
<b>CRISPY APPLE PIE v</b>	<b>8.95</b>
<i>Vanilla &amp; lemon sugar, Madagascan vanilla ice cream</i>	
<b>LAYERED CHOCOLATE GATEAUX</b>	<b>9.50</b>
<i>Single origin chocolate, burnt apple puree, bourbon vanilla diplomat, green apple sorbet</i>	
<b>VANILLA CREME BRULEE v</b>	<b>8.95</b>
<i>Madagascan vanilla, shortbread</i>	
<b>ICE CREAM &amp; SORBET v/N</b>	<b>7.50</b>
<i>Three scoops of your choosing, ask your server for today's selection</i>	
<b>CHEESE BOARD   3 OR 6 v/N</b>	<b>12.00/18.00</b>
<i>Artisan crackers, chutney, fruit. Please ask your server for today's selection</i>	
<b>SELECTION OF ARTISAN CHOCOLATES</b>	<b>7.95</b>
<i>Please ask your server for today's selection</i>	

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All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of staff know before ordering. Full allergen information is available on request. All prices are inclusive of VAT. There is a discretionary 10% service charge added to your bill.  
 V - VEGETARIAN / VE - VEGAN / N - CONTAINS NUTS / SF - CONTAINS SHELLFISH

# COFFEE & TEA

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<b>ESPRESSO</b>	<b>3.25</b>	<b>ENGLISH BREAKFAST</b>	<b>3.25</b>
<b>ESPRESSO LARGE</b>	<b>3.75</b>	<b>EARL GREY</b>	<b>3.25</b>
<b>CAPPUCCINO</b>	<b>3.75</b>	<b>PEPPERMINT</b>	<b>3.25</b>
<b>CAFE LATTE</b>	<b>3.75</b>	<b>CHAMOMILE</b>	<b>3.25</b>
<b>CAFE MOCHA</b>	<b>3.75</b>	<b>JASMINE</b>	<b>3.25</b>
<b>AMERICANO</b>	<b>3.25</b>	<b>GREEN</b>	<b>3.25</b>
<b>MACCHIATO</b>	<b>3.25</b>	<b>RED BERRIES</b>	<b>3.25</b>
<b>FLAT WHITE</b>	<b>3.75</b>	<b>FRESH MINT</b>	<b>3.25</b>
<b>LIQUEUR COFFEE</b>	<b>7.50</b>		

*Slane Irish Whiskey, Amaretto, Cointreau,  
Coffee Liqueur, Baileys*

# DIGESTIF

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	<i>125ml</i>	<i>bottle</i>
<b>CORNEY &amp; BARROW SAUTERNES SAUVIGNON/SEMILLON   FRANCE</b>	<b>15.00</b>	<b>45.00</b>
<i>Rich, honeyed, citrus</i>	<i>50ml</i>	<i>bottle</i>
<b>RUBY PORT</b>	<b>8.00</b>	<b>46.50</b>
<b>RUBIS CHOCOLATE WINE</b>	<b>6.50</b>	
<i>Chocolate, velvet, raspberry</i>		
<b>PEDRO XIMENEZ SHERRY</b>	<b>5.50</b>	
	<i>125ml</i>	<i>50ml</i>
<b>REMY MARTIN VSOP</b>	<b>6.00</b>	<b>12.00</b>
<b>DIPLOMATICO RESERVA</b>	<b>6.00</b>	<b>12.00</b>
<b>GRAPPA</b>	<b>7.00</b>	<b>14.00</b>
<b>JANNEAU ARMAGNAC</b>	<b>6.00</b>	<b>12.00</b>

# DESSERT COCKTAILS

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<b>ESPRESSO MARTINI</b>	<b>10.50</b>
<i>Espresso, vanilla vodka, coffee liqueur, Licor 43</i>	
<b>LEMON CHEESECAKE</b>	<b>10.50</b>
<i>Limoncello, Frangelico, cinnamon, gingerbread, milk</i>	
<b>WHITE CHOCOLATE MARTINI</b>	<b>10.50</b>
<i>Mozart white chocolate liqueur, Baileys, milk</i>	
<b>TIRAMISU MARTINI</b>	<b>10.50</b>
<i>Disaronno amaretto, coffee, cream, cocoa powder</i>	
<b>PEANUT BUTTER OLD FASHIONED N</b>	<b>10.50</b>
<i>Peanut butter washed whiskey, caramel, bitters</i>	

*We also have a full selection of after dinner brandy, whiskey & liqueurs. Please ask your server for details.*