

DESSERT



12PM – 9PM

• DESSERT

BAKEWELL FRENCH TOAST

with Cherry Jam, Almond
Frangipane & Whipped
Vanilla Cream
..... 7.5

DOUBLE BAKED CHOCOLATE CAKE

with Chantilly Cream &
Cocoa Nibs
..... 7.5

HOUSE MADE ICE CREAM OR SORBET

Three Scoops of Daily
Selection
..... 7.5

KNICKERBOCKER GLORY

Raspberries, Vanilla Cream,
Meringue, Hazelnuts &
Pistachios
..... 10

THE GREAT BRITISH CHEESE BOARD

Tunworth, Caerphilly,
Driftwood with Crackers
& Chutney
..... 15

WELSH RAREBIT (V)

Slow Roast Tomatoes,
Bloody Mary Jam &
Henderson's Relish
..... 12

TEA & COFFEE

ESPRESSO

..... 2.6

LONG BLACK

..... 2.8

FLAT WHITE

..... 3.4

CAPPUCCINO

..... 3.4

LATTE

..... 3.4

TEA

..... 2.8

• DIGESTIVES

PEDRO XIMÉNEZ

..... 6.5

BAILEYS

..... 5

AMARO MONTENEGRO

..... 6

FRANGELICO

..... 5

10 YR OLD LAPHROAIG WHISKY

..... 12

16 YR OLD LAGAVULIN

..... 24

COCKTAILS •

OLD FASHIONED

..... 13

ESPRESSO MARTINI

..... 13

MANHATTAN

..... 13

WHISKY SOUR

..... 11

BOULEVARDIER

..... 12

• DESSERT WINE & PORT

FULEKY TOKAJI PALLAS LATE HARVEST

Tokaj, Hungary, 2013

125ml 11.5 / Bottle 35

CALEM 10 YEAR OLD TAWNY PORT

125ml 9.5

We cannot guarantee the absence of allergens. Please inform a member of the team of any allergies. Allergen menu available. V= vegetarian, VF = vegan friendly. However, food is prepared in a kitchen where non-vegan food is prepared. A discretionary service charge of 13.5% will be added to your bill, all of which is shared between the team.