

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

**BOOZY SORBET & ICE
CREAMS**

Choose from:
*Lime Sorbet with Mezcal /
Vanilla Ice Cream with Pedro
Ximénez / Chocolate Ice
Cream with Mr Black's Coffee
Liquor*
..... 8

**APPLE & HEDGEROW
BERRY CRUMBLE**

with Whipped Custard Cream
..... 7.5

**THE GREAT BRITISH
CHEESE BOARD**

A Trio of British Cheeses
with Crackers &
Chutney
..... 16

WELSH RAREBIT (V)

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

TEA & •

ESPRESSO

..... 2.6

FLAT WHITE

..... 3.4

CAPPUCCINO

..... 3.4

LATTE

..... 3.4

TEA

..... 2.8

AFFOGATO

..... 5

• COFFEE

• **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

BANANA SPLIT

..... 12

MANHATTAN

..... 13

ESPRESSO MARTINI

..... 13

QUEENAMISU

..... 14

BOULEVARDIER

..... 12

• **DESSERT WINE & PORT**

**FULEKY TOKAJI PALLAS LATE
HARVEST**

Tokaj, Hungary, 2013

125ml 13 / Bottle 44

**CALEM 10 YEAR OLD
TAWNY PORT**

125ml 10.5

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.