

DESSERT





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• PUDDING

WARM BAKEWELL BRIOCHE

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

CHOCOLATE MOUSSE

Salted Caramel, Hazelnuts
& Pink Peppercorns
..... 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 Liqueur*
..... 8

RHUBARB & APPLE CRUMBLE

Whipped Custard Cream
..... 7.5

THE GREAT BRITISH CHEESE BOARD

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

WELSH RAREBIT (V)

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

• TEA & COFFEE

ESPRESSO

..... 2.8

FLAT WHITE

..... 3.6

CAPPUCCINO

..... 3.6

LATTE

..... 3.6

TEA

..... 3

AFFOGATO

..... 5

BROWNIE BITE

..... 1.6

• DIGESTIF

PEDRO XIMÉNEZ

..... 6.5

BAILEYS

..... 5

10 YR OLD LAPHROAIG WHISKY

..... 12

16 YR OLD LAGAVULIN

..... 24

AMARO MONTENEGRO

..... 6

FRANGELICO

..... 5

• 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

CÁLEM 10 YEAR OLD TAWNY PORT

Portugal, Douro

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.