

• • • HOT BEVERAGES • • •

<b>Sirocco Tea</b>	3.5
Assam - Green tea - Earl Grey - English Breakfast - Peppermint - Fresh Mint	
<b>Coffee</b>	3.5
Americano - Latte - Cappuccino - Flat White - Décaféiné	
<b>Espresso</b>	2.5/3.5
<b>Macchiato</b>	4.5
<b>Chocolat Chaud</b>	4.5
<b>Liqueur Coffee</b>	7.5
Jameson - Cointreau - Amaretto - Courvoisier	





• • • DESSERT WINE • • •

	125ml	375ml
<b>Château Les Mingets Sauternes</b>	8.95	24.95

• • • LIQUEUR • • •

<b>Baileys</b>	4
<b>Frangelico</b>	4

• • • DESSERT • • •

<b>Vegan chocolate and cherry tart, morello cherry sorbet</b> 	8
<b>Coconut mousse, mango sorbet, exotic fruit salad</b>   	8
<b>Sticky toffee pudding, salted caramel ice cream</b> 	9
<b>Chocolate delice, baileys ice cream</b>	9
<b>Baked Alaska</b>	8
<b>Choice of ice-cream</b>	4
Coconut milk, green tea, banana caramel pecan	
<b>Choice of sorbet</b>	4
Morello cherry, impala mango, Limoncello	
<b>Café Gourmand</b> 	12
Choice of coffee and a selection of mignardises (mini-desserts)	
<b>Cheese board</b>	10

• • • APRES LE DINER • • •

<b>Café Negroni</b> 	8
Vanilla Vodka, Hazelnut Liqueur, Coffee Liqueur, Chocolate Bitters	
<b>A Chocwork Orange</b> 	10
Bourbon, Brandy, Orange Liqueur, Chocolate, Orange Bitters	
<b>Lemon Meringue Pie?</b> 	12
Lemon Vodka, Hazelnut Liqueur, Limoncello, Sugar, Lemon Curd, Vanilla & White Chocolate Meringue	
<b>Raspberry &amp; White Choc Martini</b> 	10
Vanilla Vodka, White Choc liqueur, Raspberry Liqueur, White Chocolate Syrup, Milk, Cream	
<b>Espresso Martini</b> 	9
Vanilla Vodka, Coffee liqueur, Caramel, Espresso	

 Gluten Free

 Vegetarian

 Nut Free

 Vegan

 Dairy Free