

DESSERT

- Vegan chocolate fondant with vegan ice cream **VE** **G** 8
- Gluten free sticky toffee pudding with salted caramel ice cream **D** 9
- Apple tarte tatin, vanilla ice cream **G** 9
- Passion fruit and white chocolate cheese cake, blood orange sorbet **D** **G** 10
- Baked Alaska **D** **G** 10
- Choice of Ice cream **D** 5
- Choice of sorbet **VE** 5
- Cheese Board 12
- Café Gourmand 12
- Choice of tea/coffee and a selection of mignardises (mini-desserts)*
- Café Gourmand Deluxe 19
- Café Gourmand + Dessert cocktail*

HOT BEVERAGES

- Tea 3.5
Assam - Green tea - Earl Grey - English Breakfast - Fresh Mint
- Coffee 3.5
Americano - Latte - Cappuccino - Flat White - Décaféiné
- Espresso 2.5/3.5
- Macchiato 4
- Chocolat Chaud 4.5
- Liqueur Coffee 7.5
Jameson - Cointreau - Amaretto - Courvoisier

DESSERT COCKTAILS

- LEMON MERINGUE PIE**  **D** **G** 12
Lemon Vodka, Hazelnut Liqueur, Limoncello, Sugar Syrup, Lemon Curd, White Chocolate + Vanilla Meringue
- RHUBARB + CUSTARD**  **D** 12
Rhubarb Gin, Wild Strawberry, Lemon, Peychaud's, Advocaat Custard Foam
- CAFE NEGRONI**  **G** 10
Chocolate Bitters, Vanilla Vodka, Coffee Liqueur, Frangelico
- RASPBERRY + WHITE CHOC MARTINI**  **D** 9
Vanilla Vodka, White Choc liqueur, Raspberry Liqueur, White Chocolate Syrup, Milk, Cream
- PISTACHIO FLIP**  **D** **N** 11
Roasted Pistachio + Raspberry infused Gin, Creme de Pistache, Lemon, Almond Syrup, Egg
- THE MINCE PIE?**  **G** **N** 12
Mince Pie Cognac, Ginger, Orange, Cointreau, Butterscotch, Winter Spice

DESSERT WINE

- | | | |
|--------------------------------------|-------------|--------------|
| | 125ml | 375ml |
| Château Les Mingets Sauternes | 8.95 | 24.95 |

DIGESTIF

- | | |
|--------------------------|----------|
| Baileys (50ml) | 4 |
| Frangelico (50ml) | 4 |
| Horchata (50ml) | 4 |
| Calvados (25ml) | 5 |



Vegan



Nut



Gluten



Dairy