



DESSERT

- Chocolate fondant with vegan ice cream **G** **VE**
- Sticky toffee pudding with salted caramel ice cream **D**
- Apple tarte tatin, apple sorbet **G** **VE**
- Poached rhubarb and custard **D**
- Mont Blanc, chestnut puree, vanilla icecream **N**
- Choice of Ice cream **D**
- Choice of Sorbet **VE**
- Cheese Board **D** **G**
- Café Gourmand **D** **G** **N**
Choice of tea/coffee and a selection of mignardises (mini-desserts)
- Café Gourmand Deluxe **D** **G** **N**
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 (single/double) 2.5/3.5
- Macchiato 4
- Chocolat Chaud 4.5
- Liqueur Coffee 7.5
Jameson - Cointreau - Amaretto - Courvoisier



DESSERT COCKTAILS

- 8 LEMON MERINGUE PIE **D** **G** 12
Lemon Vodka, Hazelnut Liqueur, Limoncello, Sugar Syrup, Lemon Curd, White Chocolate + Vanilla Meringue
- 9 CAFE NEGRONI **G** 10
Chocolate Bitters, Vanilla Vodka, Coffee Liqueur, Frangelico, Delicious Biscuit
- 10 RASPBERRY + WHITE CHOC MARTINI **D** 9
Vanilla Vodka, White Choc liqueur, Raspberry Liqueur, White Chocolate Syrup, Milk, Cream
- 5 THE GINGERBREAD MAN **G** **D** 11
Spiced Rum, Baileys, Horchata, Gingerbread Syrup, Milk, Cream
- 12 PISTACHIO FLIP **D** **N** 11
Roasted Pistachio + Raspberry infused Gin, Creme de Pistache, Lemon, Almond Syrup, Egg
- 19 THE HOLIDAY SPIRIT 11 **G** **N** 11
Mince Pie Cognac, Ginger, Orange, Cointreau, Butterscotch, Speculoos

DESSERT WINE

- | | | |
|-------------------------------|-------|-------|
| | 125ml | 375ml |
| Torres Moscatel Oro 37.5CL | 8 | 26 |
| Château Les Mingets Sauternes | | 30 |

DIGESTIF

- | | |
|------------|---|
| Baileys | 4 |
| Frangelico | 4 |
| Calvados | 5 |
| Horchata | 4 |

