

DESSERT

Lychee cheesecake, poached rhubarb **D G V**

Lemon curd, sable breton, iced tea sorbet **D G**

Chocolate fondant with vegan ice cream **G VE**

Peach melba **VE**

Sticky toffee pudding with salted caramel ice cream

Choice of Ice cream **D**

Choice of Sorbet **VE**

Cafe Gourmand **D G N**

Choice of tea/coffee and a selection of mignardises

Cafe Gourmand Deluxe **D G N**

Choice of dessert cocktail and a selection of mignardises

Cheeseboard **D G**

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

8 LEMON MERINGUE PIE  **G D** 12

Absolut Citron, Frangelico, Limoncello, Lemon Curd, Digestive Crumb, Torched Vanilla & White Chocolate Meringue

8 RASPBERRY & WHITE CHOCOLATE MARTINI  **D** 9

Vanilla Vodka, Mozart White Chocolate, Chambord, White Chocolate, Milk & Cream

8 CAFE NEGRONI  **D G** 10

Chocolate Bitters, Vanilla Vodka, Frangelico, Tia Maria, Delicious Biscuit*

6 THE HAPPIEST HIPPO  **D G** 11

Frangelico, Baileys, Mozart White Choc, Roasted Hazelnut, Milk & Cream

18 RUM 'N' RAISIN SLING  **D G** 12

Brandy, Butterscotch Rum, Moscatel, Black Walnut, White Choc, Nutmeg, Milk & Cream, Rum Soaked Raisins

14 PECAN CAVENDISH  **G N** 12

Pecan Butter Washed Appleton Estate, Creme De Banane, Drambuie, Ginger Bitters, Speculoos

DESSERT WINE

125ml 375ml

Torres Moscatel Oro 37.5CL 9 25

Château Les Mingets Sauternes 30

DIGESTIF

Baileys 5

Frangelico 5

Calvados 5

Horchata 5

V Vegetarian

VE Vegan

N Nuts

G Gluten

D Dairy