

DESSERT

Pumpkin panna cotta, gingerbread crumb, candied ginger sorbet	8
Baked Alaska	8
Baba au rhum, Chantilly creme brulee ice cream	8
Chocolate fondant with vanilla ice cream	8
Gluten free Sticky toffee pudding, salted caramel ice cream	8
Selection of ice cream	5
Selection of sorbet	5
Cheeseboard	12
Cafe gourmand	12
<i>Choice of tea/coffee and a selection of mignardises</i>	
Cafe gourmand deluxe	19
<i>Choice of dessert cocktail and a selection of mignardises</i>	

HOT BEVERAGES

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

DESSERT COCKTAILS


LEMON MERINGUE PIE <i>Limon-y / Nutty / Opulent</i>	12
<i>Absolut Citron, Frangelico, Limoncello, Lemon Curd, Digestive Crumb, Torched Vanilla & White Chocolate Meringue</i>	
RASPBERRY & WHITE CHOCOLATE MARTINI	9
<i>Mellow / Dreamy / Unctuous</i>	
<i>Vanilla Vodka, Mozart White Chocolate, Chambord, White Chocolate, Milk & Cream,</i>	
PISTACHIO FLIP <i>Nutty / Rich / Delectable</i>	11
<i>Roasted Pistachio & Raspberry Infused Gin, Creme De Pistachio, Matcha, Orgeat, Whole Egg, Nutmeg</i>	
A VELOUR ROUGE <i>Chocolatey / Complex / Silky</i>	12
<i>Cacao Butter Washed Vodka, Cocchi Torino Vermouth, Creme De Cacao, Coffee, Red Vanilla, Whole Egg, Red Velvet Frosting Foam, Raspberry Dust</i>	
CAFE NEGRONI <i>Bittersweet / Hazelnut / Dark Chocolate</i>	10
<i>Vanilla Vodka, Tia Maria, Frangelico, Aztec Chocolate Bitters</i>	
DATE NIGHT <i>Warming / Rich / Decadent</i>	11.5
<i>Cognac & Dark Rum Blend, Sticky Toffee Wash, Date Demerara, Walnut & Ginger, Salted Speculoos</i>	

DESSERT WINE

Torres Moscatel Oro 37.5CL	9	125ml	375ml
Château Les Mingets Sauternes			30

DIGESTIF

Baileys (50ml)	5
Frangelico (50ml)	5
Calvados (25ml)	5
Horchata (50ml)	5

 Vegetarian

 Vegan

 Nut

 Gluten

 Dairy