

DESSERT

Poached Rhubarb, Crème Chantilly, Rhubarb Custard (D)	8
Lemon Tart, Sorbet (G)(D)	8
Chocolate Marquise, Pistachio Ice Cream (G)(D)	8
Sticky Toffee Pudding (gluten-free), Salted Caramel Ice Cream (D)	8
Chocolate Fondant, Vegan Vanilla Ice Cream (VE)(G)	8
Coconut and Rice Brûlée	8
Choice of Ice Cream (D)	5
Choice of Sorbets (VE)	5
Cheeseboard Selection (D)(G)(N)	13
Café Gourmand (G)(N)(D) <i>Choice of tea/coffee and a selection of mignardises</i>	12
Café Gourmand Deluxe (G)(N)(D) <i>Choice of dessert cocktail and a selection of mignardises</i>	19

HOT BEVERAGES

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

DESSERT COCKTAILS

LEMON MERINGUE PIE Lemon-y / Nutty / Opulence (G)(D)(N)	12
Absolut Citron, Hazelnut, Limoncello, Lemon Curd, Biscuit, Torched White Chocolate & Vanilla Meringue	
RASPBERRY + WHITE CHOCOLATE Mellow / Dreamy / Unctuous (G)	9
Vanilla Vodka, Chambord, Mozart White Chocolate, Milk & Cream, Raspberry Dust (D)	
HONEYSUCKLE Boozy / Deep / Chocolate Honeycomb (G)	11
Appleton Estate, Dark Rum, Saline, Creme De Cacao, Hazelnut, Honeycomb	
DATE NIGHT Warming / Rich / Decadent (D)(N)	11.5
Cognac & Dark Rum Blend, Sticky Toffee Wash, Date Demerara, Walnut & Ginger, Sticky Toffee Crumb	
CRYSTAL CHAI Complex / Comforting / Spiced (G)	11.5
Irish Whiskey, Chai Masala, Coconut, Ginger, Angostura, Clarification, Chai Biscuit	

DESSERT WINE

	125ml	375ml
Torres Moscatel Oro	9	32
Château Les Mingets Sauternes		30

DIGESTIF

Baileys	6
Frangelico	6
Calvados	6
Horchata	6

(V) Vegetarian

(VE) Vegan

(N) Nuts

(G) Gluten

(D) Dairy