

DESSERT

Sticky toffee pudding, salted caramel ice cream <i>(d)</i>	8
Forced rhubarb trifle, soaked sponge, honeycomb and stem ginger <i>(g,d)</i>	9
Poached Peach, vegan vanilla ice cream <i>(ve)</i>	8
Chocolate orange tart <i>(ve)</i>	8
Gulab jamun cheesecake, crème brulee ice cream <i>(g,d)</i>	9
Choice of ice cream <i>(d)</i>	5
Choice of sorbets <i>(ve)</i>	5
Muse selection of cheese - <i>black bomber; Oxford blue cheese, Cotsworld brie, Cerney ash goat cheese, crackers, quince jelly (g,d)</i>	13
Café gourmand <i>(d,g,n)</i> <i>Choice of tea/coffee and a selection of mignardises</i>	12
Café gourmand deluxe <i>(d,g,n)</i> <i>Choice of dessert cocktail and a selection of mignardises</i>	19

HOT BEVERAGES

Tea	3.5
English Breakfast - Green tea - Earl Grey - Decaf - Fresh Mint	
Coffee	3.5
Americano - Latte - Cappuccino - Flat White - Décaféiné	
Espresso	2.5/3.5
Macchiato	3.5
Hot Chocolate	4
Liqueur Coffee	8.25
Jameson - Cointreau - Amaretto - Courvoisier - Frangelico - Baileys	

DESSERT COCKTAILS

LEMON MERINGUE PIE <i>Limony / Nutty / Opulence (g,d,n)</i> 	12
Absolut Citron, Hazelnut, Limoncello, Lemon Curd, Biscuit, Torched White Chocolate & Vanilla Meringue	
RASPBERRY + WHITE CHOCOLATE <i>Mellow / Dreamy / Unctuous (d)</i>	9
Vanilla Vodka, Chambord Black Raspberry, Mozart White Chocolate, Milk & Cream, Raspberry Dust 	
DATE NIGHT <i>Warming / Rich / Decadent (d,n)</i>	11.5
Cognac & Dark Rum Blend, Sticky Toffee Wash, Date Demerara, Walnut & Ginger, Salted Sponge Crumb 	
CRYSTAL CHAI <i>Complex / Comforting / Spiced (g,d)</i>	11.5
Irish & Rye Whiskey Blend, Chai Masala, Coconut, Ginger, Angostura, Clarification, Chai Biscuit 	

DESSERT WINE

	125ml	375ml
Torres Moscatel Oro 37.5CL	9	26
Château Les Mingets Sauternes		32

DIGESTIF

Baileys	6
Frangelico	6
Calvados (25ml)	9
Armagnac (25ml)	11