

# Dessert Menu

<b>Homemade Ice Creams (V)</b> Vanilla, Pecan Nut Brownie, Rum and Raisin, Strawberry, Chocolate 3.5 Per Scoop	10.5
<b>Sorbets (VE)</b> Passion Fruit, Cranberry, Granny Smith Apple, Clementine, Morello Cherry 3.5 Per Scoop	10.5
<b>Mont Blanc</b> Candied Chestnuts, Morello Cherry Sorbet, Mascarpone Chantilly	14
<b>Pear and Olive Oil Cake</b> Pecan Nut Praline Crunch, Cocoa Nib Tuile, Baileys Ice Cream	11
<b>Gingerbread Crème Brûlée</b> Pistachio Biscotti, Fresh Blackberries	11
<b>Warm Sticky Toffee Pudding</b> Demerara Toffee Sauce, Madagascar Vanilla Ice Cream	11
<b>Fruit Salad (VE)</b> Cranberry Sorbet	11
<b>Artisan British Cheese Platter</b> Sticky Fig Relish, Assorted Crisp Bread	16

## Dessert Wine

	75ml	Bottle
<b>Gewürztraminer Semillon Casa Silva, Chile</b>	7	39 (500ml)
<b>Château les Mingets, Sauternes, France</b>	10	42 (375ml)
<b>Elysium Black Muscat, Quady, California, USA</b>	12	45 (375ml)



## Dessert Cocktails

<b>Raspberry Delight</b>	14.5
Malibu, Havana 3, Double Cream, Home-made Raspberry Syrup	
<b>Salted Caramel Espresso Martini</b>	14.5
Mr. Black, Espresso, Salted Caramel Syrup	
<b>Hazelnut Alexander</b>	14.5
H By Hine, Frangelico, Double Cream, Nutmeg Powder	

## Digestives

	50ml
<b>Amaro Averna</b>	7
<b>Baileys</b>	8
<b>Disaronno</b>	7
<b>Frangelico</b>	8
<b>Grappa Nardini Riserva</b>	14
<b>Limoncello Luxardo</b>	8
<b>Sambuca Luxardo</b>	8

## Cognac

<b>Courvoisier VS</b>	11
<b>H by Hine VSOP</b>	15
<b>Remy Martin XO</b>	35

(V) = Vegetarian | (VE) = Vegan

Please speak to the team about allergies & dietary requirements.

A discretionary 12.5% service charge will be added to your bill, which is managed, distributed & received by the team.