

— DESSERT COCKTAILS —

SMOKING BARREL £11.5

Jameson Black Barrel, Maple, Angostura, Applewood Smoke

ESPRESSO MARTINI £11.5

Vanilla Vodka, Sugar, Coffee Liqueur, Espresso

STRAWBERRY SHORTCAKE £11.5

Sloe Gin, Strawberry Liqueur, Cream, Biscoff

THE FINALE £12

Cognac, Coffee Liqueur, Falernum, Nutmeg, Angostura
Served with Amaretti Biscotti

HOT BEVERAGES

*Add a Syrup of Your Choice for £0.5

Vanilla | Hazelnut | Caramel | Pistachio

IRISH COFFEE	£6.90
SINGLE ESPRESSO	£2.70
DOUBLE ESPRESSO	£3.10
AMERICANO	£3.10
FLAT WHITE	£3.40
LATTE	£3.40
ICED LATTE	£3.40
CAPPUCCINO	£3.40
HOT CHOCOLATE	£3.10
MOCHA	£3.40
POT OF TEA	£2.70

Choose from English Breakfast, Earl Grey, Green Tea or Ask Your Server for Available Herbal Tea Options

*Soya Milk Available as a Dairy Alternative

*Allergies, Intolerances & Dietary Requirements

*Please let your server know if you have any allergies, intolerances or dietary requirements.

While we do our best to reduce the risk of cross-contamination in our kitchen,
we cannot guarantee that any of our dishes are free from all allergens, and therefore cannot accept any liability.

*An optional 10% service charge will be added to all tables. All service charge and gratuities go directly to our team.

DESSERTS

TRIPLE CHOCOLATE CAKE £7.5 v

Triple-Layered Chocolate Sponge Cake with Delectable Swiss Chocolate Ganache

STICKY TOFFEE PUDDING £6.5 v

Complemented by Candied Walnuts and Clotted Cream

LEMON POSSET £6.5 GF

Lightly Whipped Creamy Citrus Mousse Served with Mixed Berry Compote

AFFOGATO £6 GF V

Scoop of Vanilla Ice Cream, Topped with a Rich Shot of Freshly Brewed Espresso

RASPBERRY CUSTARD TART £6.5 v

Homemade Vanilla Custard with Raspberries and Vanilla Ice Cream

CHOCOLATE TRUFFLE CAKE £7.5 GF VE

Layers of Velvety Chocolate Cake with Silky Truffle Filling
Topped with Rich and Smooth Ganache

CHEESE BOARD £9.5 v

Curated Selection of the Finest Cheeses
Featuring Tangy Blue Cheese and Rich Aged Cheddar
Artfully Paired with Sweet and Savoury Accompaniments
Complemented by Red Onion Chutney, Fresh Fruits

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