

## DESSERT

Chocolate fondant with vegan vanilla ice cream  	8
Gluten free sticky toffee pudding with salted caramel ice cream 	8
Summer berry pudding with elderflower sorbet  	8
Mango and passion fruit pavlova, matcha green tea sorbet 	8
Pineapple tarte tatin, coconut sorbet  	8
Selection of ice cream 	5
Selection of sorbet 	5
Cheeseboard  	12
Cafe gourmand    <i>Choice of tea/coffee and a selection of mignardises</i>	12
Cafe gourmand deluxe    <i>Choice of dessert cocktail and a selection of mignardises</i>	19

## HOT BEVERAGES

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

## DESSERT COCKTAILS

LEMON MERINGUE PIE <i>lemon-y / nutty / opulence</i>   	12
Absolut Citron, Frangelico, Limoncello, Lemon Curd, Digestive Crumb, Torched Vanilla & White Chocolate Meringue	
RASPBERRY & WHITE CHOCOLATE MARTINI  	9
<i>mellow / dreamy / unctuous</i> Vanilla Vodka, Mozart White Chocolate, Chambord, White Chocolate, Milk & Cream,	
CAFE NEGRONI <i>bittersweet / chocolate-y / moreish</i>   	10
Chocolate Bitters, Vanilla Vodka, Frangelico, Tia Maria, Delicious Biscuit*	
THE HAPPIEST HIPPO <i>nutty / decadent / nostalgia</i>   	11
Frangelico, Baileys, Mozart White Choc, Roasted Hazelnut, Milk & Cream, Actual Happy Hippo	
PECAN CAVENDISH <i>nutty / banana / boozy</i>   	12
Pecan Butter Washed Appleton Estate, Creme De Banane, Drambuie, Ginger Bitters, Speculoos	
RUM 'N' RAISIN SLING <i>boozy / deep / ice cream</i>   	12
Brandy, Butterscotch Rum, Moscater, Black Walnut, White Choc, Nutmeg, Milk & Cream, Rum Soaked Raisins	

## DESSERT WINE

	125ml	375ml
Torres Moscatel Oro 37.5CL	9	25
Château Les Mingets Sauternes		30

## DIGESTIF

Baileys	5
Frangelico	5
Calvados	5
Horchata	5

 Vegetarian

 Vegan

 NutS

 Gluten

 Dairy