

DESSERT BEVERAGES

AFFOGATO ¹⁵

with your choice of frangelico, baileys, kahlua or licor 43

IRISH COFFEE ¹⁵

espresso, cream and jameson irish whiskey

ESPRESSO MARTINI ¹⁶

a mix of espresso, kahlua, licor 43 and vanilla vodka

MALTEASER ¹⁷

a creamy malted chocolate cocktail, perfect as dessert or on its own

MORRIS MUSCAT ^{9.5}

DE BORTOLI NOBLE ONE ¹¹

PENFOLDS GRANDFATHER PORT ¹⁸

REMY MARTIN VSOP ¹⁶

HENNESSY XO ¹⁹

DESSERTS

PIÑA COLADA PANA COTTA ^{14 - GF, DF}

coconut, spiced pineapple, white chocolate soil, pineapple gel and lime

CHOCOLATE HAZELNUT CHEESECAKE ^{14 - GF ON REQUEST}

deconstructed, with vanilla biscuit, chocolate mousse and hazelnut brittle

EGYPTIAN SEMOLINA CAKE ¹⁴

poached rhubarb, maple lemon drizzle and vanilla ice cream

COFFEE CRÈME BRÛLÉE ¹⁴

caramel, whipped cream and biscotti

TRIO OF SORBET ^{14 - GF, DF}

chef's selection of sorbet with fresh seasonal fruit

DESSERT PLATTER FOR TWO ³⁶

choose any three of the above desserts to share

SELECTION OF CHEESES ^{16 FOR ONE / 22 FOR TWO}

your choice of witches chase triple brie, kingfisher blue, barbers aged cheddar or spanish goats chevre with homemade leek ash served with fig jam, toasted nuts and truffle thyme croute

