

# DESSERT



<b>CHOCOLATE MOUSSE</b> lime caramel, chocolate ice cream (V)	13
<i>Icewine "Vidal" Gold, Inniskillin, Niagara, Canada</i>	34
<i>The Night Shift Bacardi Carta Negra / Cointreau / fresh espresso / agave / saffron</i>	18
<b>CHOCOLATE CAKE</b> dark chocolate, chocolate sponge, chocolate mousse, chocolate mirror glaze, cacao nibs	12
<i>Port Tawny 30 YO "Dona Antonia" Ferreira, Douro Valley, Portugal</i>	37
<i>Cherry On Top Cherry-infused Woodford Reserve / Amaro Averna / Disaronno / Angostura bitters / maple / lemonade</i>	18
<b>SMASHLOVA</b> meringue, marinated strawberries, strawberry purée, custard, Chantilly cream (GF) (V)	14
<i>Sparkling Ice Cuvée Rosé (Off Dry), Peller Estate, Niagara, Canada</i>	16
<i>Peach Royale Bombay Sapphire gin / peach liqueur / soda / Earl Grey / lemon bitters / Champagne</i>	18
<b>STICKY TOFFEE WAFFLE</b> butterscotch caramel sauce, clotted cream (V)	14
<i>Madeira 10 Year Old "Verdelho" (Medium Dry), Henriques &amp; Henriques, Portugal</i>	16
<i>Waffle On The Rocks waffle-flavoured Belvedere Pure vodka / St. Germain / Drambuie / lime cordial / maple syrup</i>	18
<b>TORREJAS</b> maple caramel apples, cinnamon ice cream (V)	14.5
<i>Moscato d'Asti (Sparkling), Prunotto, Piedmont, Italy</i>	12
<i>Breakfast Fizz Grey Goose L'Orange / pink grapefruit / citrus and a burnt toast infusion</i>	16
<b>BISCOFF CHEESECAKE</b> Lotus Biscoff crumb, shaved white chocolate (V)	14.5
<i>Pink Port "Croft", Douro Valley, Portugal</i>	10
<i>Tropic Of Conversation passionfruit / pineapple / Cointreau / Champagne</i>	17
<b>'THE FULL ELVIS'</b> PBJ, caramelised banana, Chantilly cream, all the trimmings (V)	21
<i>Tokaji "Late Harvest", Oremus, Hungary</i>	22.5
<i>Afterglow Desi Daru mango vodka / Amaro Nonino Quintessentia / Campari / Italicus Rosolio di Bergamotto / orange bitters</i>	18
<b>BRITISH CHEESE PLATE</b> membrillo, crackers (V)	13
<i>Port Late Bottle Vintage "Unfiltered", Fonseca, Douro Valley, Portugal</i>	12
<i>Duck's The Word Bombay Sapphire gin / Cocchi Americano Aperitivo / agave Luxardo Maraschino Originale / Sicilian lemon tonic</i>	17
<b>SELECTION OF ICE CREAM AND SORBET</b> 3 scoops of your choice (V)	9
vanilla, chocolate, rum and raisin, cinnamon, lemon, green apple, orange, crème fraîche	
<i>Moscato d'Asti (Sparkling), Prunotto, Piedmont, Italy</i>	12
<i>Peach Royale Bombay Sapphire gin / peach liqueur / soda / Earl Grey / lemon bitters / Champagne</i>	18

Head Pastry Chef Daniel Jackson

(GF) Gluten Free (V) Vegetarian (V) Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 15% service charge will be added to the bill.