



## DESSERT MENU

- STICKY TOFFEE PUDDING, SALTED CARAMEL ICE CREAM - 9
- TREACLE & STEM GINGER TART, VANILLA ICE CREAM - 9
- RASPBERRY CREME BRULEE & GIROTINE CHERRIES - 9
- DARK CHOCOLATE FONDANT, VANILLA ICE CREAM, HONEYCOMB CRISP - 9
- BRITISH ISLES CHEESE PLATE, CRACKERS & CHUTNEY - 14
- GUINNESS RAREBIT, PICKLED WALNUT & HORSERADISH - 12

### BRANDY & COGNAC

25 ML

- ST REMY XO - 6
- COURVOISIER VS - 8
- REMY MARTIN VSOP - 10
- HENNESSY XO - 24

### PORT & OTHER 'STICKIES'

50 ML

- TAYLOR'S 10 PORT - 10
- GRAHAM'S WHITE PORT - 10
- BARBADILLO PEDRO XIMENEZ SHERRY - 10

### COFFEE & TEA

- AMERICANO - 4.5
- CAPPUCCINO - 4.5
- ESPRESSO - 4
- CAFÉ LATTE - 4
- SELECTION OF TEAS (PLEASE ASK) - 3.5

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED  
PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY  
ALL SEAFOOD AND FISH DISHES ARE PREPARED BY OUR HEAD CHEF SCOTT PINSON TO DELIVER THE BEST QUALITY  
HOWEVER WE CANNOT GUARANTEE THAT THERE ARE NO BONES OR SHELL IN THE FINISHED PRODUCT