



DESSERT MENU

- STICKY TOFFEE PUDDING, VANILLA ICE CREAM - **9**
- DARK CHOCOLATE FONDANT, CHOCOLATE ICE CREAM - **9**
- BAILEYS CREME BRULEE - **9**
- PEAR ALMONDIE, CLOTTED CREAM - **9**
- BURNT BASQUE CHEESECAKE, KIRSCH SOAKED CHERRIES - **9**

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