

DESSERT



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

Head Pastry Chef Daniel Jackson

(S) 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.