



Dessert Menu

DESSERTS

Chocolate & hazelnut profiterole (V) 9.00

Blood orange & rhubarb trifle 9.00

Crème brûlée (V) 9.00

Choice of cheese, crackers & chutney (V/GFO) 6.00 per cheese

DESSERT WINE & PORT

75ML BOTTLE

Muscat de Beaumes de Venise Solera, Domaine de Coyeux NV 7.50 37.00
Rhône, France

Sauternes, Castelnau de Suduiraut, Château Suduiraut 2022 11.50 52.50
Bordeaux, France

LBV Porto, Quinta do Vallado 2019 6.00 60.00
Douro, Portugal

Porto Tawny 20 Anos, Quinta do Vallado NV 500ml 9.00 90.00
Douro, Portugal

COCKTAILS

Espresso martini 12.00
Burnt Faith, Licor 43, Mr Black, mocha

Old fashioned 12.00
Honey Butter Heaven Hill whiskey blend,
bitters

HOT BEVERAGES

Cappuccino 3.50

Americano 3.00

Latte 3.50

Hot chocolate 3.00

Flat white 3.00

Kinahan's Irish coffee 9.50

Single espresso 3.00

All teas 3.00

Double espresso 3.50

English breakfast, Earl Grey,
peppermint, camomile

(VG) - Vegan. (V) - Vegetarian. (GFO) - Gluten-free option available. All dishes marked (GF) are NGCI no gluten-containing ingredients.

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill - 100% of which goes directly to the team. We are a cashless venue.