

CLASSICALLY
CONTEMPORARY



THE DINING ROOM DESSERT
MENU



DESSERTS

Chocolate Cremeux (v)(gf) 8.95

Blackberries, crumble, popcorn, meringue, peanut butter

Lemon and blueberry cheesecake (v)(gf) 8.95

Lemon curd, blueberries, meringue

Bread and butter pudding (v)(gf) 8.95

Salted caramel sauce, vanilla ice cream

Espresso Creme Caramel (gf)(vegan) 8.95

Pistachio granola, coffee mousse

CHEESE AND PORT (GFO) 10.95

Chutney, grapes, walnuts, crackers

COCKTAILS

Espresso Martini 9.95

Vodka, coffee liqueur and a fresh shot of espresso

Ginamisu 9.95

Chocolate and Amaretto gin liqueur, cream and a fresh shot of
espresso

Baileys Grasshopper 9.95

Baileys, Creme de Menthe, Creme de Cacao

COFFEE

Single Espresso 2.90

Cappuccino 3.95

Latte 3.95

Macchiato 3.45

Flat White 3.95

DIGESTIF

Amaretto Disaronno 4.45

Bailey's 4.95

Courvoisier VS 4.25

Courvoisier VSOP 5.45

Champs Elysees X.O. 9.95

Whiskey (please ask server)