

“ As part of our commitment to transparent pricing, we DO NOT add a service charge on your final bill. The price you see on the Menu is the price you pay ”

## DESSERT MENU

<b>Ice Cream</b> (G) (M) (E) Belgian Chocolate / Vanilla /Honeycomb / Cookies & Cream / Strawberry Cheesecake	<b>£12.5</b>
<b>Sorbet</b> Passion fruit / Lime & Lemon/ Elderflower	<b>£12.5</b>
<b>Kulfi (Badam)</b> (G) (M) (N) Traditional Indian ice cream with almond. Dessert Wine Pairings: Castelnau De Suduiraut, Sauternes, France £15.00	<b>£12.5</b>
<b>Gajar Ka Halwa</b> (G) (M) (N) (E) Fresh sweet halwa made from carrots, milk and cream, served with pistachio ice cream. Dessert Wine Pairings: Castelnau De Suduiraut, Sauternes, France £15.00	<b>£12.5</b>
<b>Rasmalai</b> (G) (N) (M) Fresh milk cake dipped in a creamy sauce flavoured with saffron and cardamom, dressed with slivers of almond. Dessert Wine Pairings: Castelnau De Suduiraut, Sauternes, France £15.00	<b>£12.5</b>
<b>Gulam Jamun Crème Brûlée</b> (G) (M) (E). Rich & creamy custard baked with a Gulab Jamun & caramelised with Demerara. Dessert Wine Pairings: Taylor Port, Portugal £21.00	<b>£12.5</b>
<b>Laduree plaisir du Sucré</b> (G) (N) (M) (E) (So) (Su) Almond meringue layered cake with crushed Piedmont hazelnuts, praline, delicate milk chocolate leaves, Chantilly cream and milk chocolate fillings. Dessert Wine Pairings: Nectar' Pedro Ximenez, Spain £19.00	<b>£14.5</b>

## AFTER DINNER

<b>Irish Coffee</b> Jameson Caskmates, coffee and cream	<b>£18</b>	<b>Coffee</b> Espresso Cappuccino Caffè latte Americano	<b>£8</b>
<b>Tea</b> Darjeeling, Earl Grey, Green Moroccan Mint, Assam Tea Masala Chai, Chamomile, Milk Oolong, English Breakfast Pistachio Truffle (N), Royal Yellow Tea	<b>£7</b>	<b>Floater</b> Cream and black coffee	<b>£10</b>

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (C) Crustacean - (So) Soya  
(Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts

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### **After Dinner Cocktail**

Nutty Martini. **£17**

Baileys, Frangelico,  
Kalhua, Vodka

Madhus Delight **£17**

Vodka, Mozrat white chocolate,  
rose, cardamom & cream

Espresso Martini **£18**

Espresso, coffee liqueur, and vodka

### **Cognac** 50 ml

Martell VS. **£13.5**

Remy Martin VSOP. **£16**

Martell XO **£32.5**

Hennessy XO. **£35**

### **Calvados**

Calvados Domfrontais  
hors d'age domaine pacor **£21**

Calvados Morin 20 ans  
pays d'auge XO. **£45**

### **Liqueurs** 50ml. **£13.5**

Kahlua  
Tia Maria  
Cointreau  
Sambuca  
Bailey's Irsih Cream

### **Armagnac**

Delord bas-armagnac  
l'authentique VSOP **£20**

Baron de Sigognac  
10-year-old **£24**

### **Port** 75ml

Taylor **£12.5**

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