

DESSERT MENU

Chocolate Fondant (d,e)	£9
<i>Molten chocolate cake, cocoa nib crunch, orange curd ice cream</i>	
Frozen Yoghurt Gulkand Ice Cream (d,n)	£9
<i>Frozen sweetened yoghurt, fermented rose ice cream</i>	
Chandrakala (d,gl)	£9
<i>Saffron pastry stuffed with mixed dry fruits, burn ghee ice cream, cardamom milk</i>	
Apricot Pudding (d,e)	£9
<i>Stem ginger turmeric ice cream, apricot sauce</i>	
Passion Fruit Mousse (d,e)	£9
<i>Chocolate shell, passion fruit sorbet</i>	
Kulfi Falooda (d,gl,n)	£9
<i>Saffron rabdi, rose falooda</i>	
Choice of Ice Creams (d,e)	£8.50
<i>Turmeric ginger, burn gee, orange curd</i>	
Seasonal Sorbet	£8.50
<i>Passion fruit, coconut, raspberry</i>	

Dessert Wines 75ml

Chenin Blanc, Baumard Carte d'Or, France 2013	£9
Royal Tokaji, Late Harvest, Hungary 2018	£10

Port 75ml

LBV, Taylors 2011	£11
Smith Woodhouse Vintage Port 2011	£19.50

Liqueurs 50ml £8

Cognac, Brandy, Armagnac 50ml

Hennessy VS	£11
Remy Martin VSOP	£14
Baron de Sigognac 10yo	£15
Seven Tails XO	£16
Hennessey XO	£38

Espresso Martini £13.50

Vanilla Vodka, Kahlúa, Coffee

Chocolate Martini £13.50

Vanilla Vodka and Chocolate Liqueur

Floater Liqueur Coffee £10

Baileys, Jameson Whiskey, Brandy

Coffee *100% arabica coffee beans Italian single estate* £4.95

Espresso • Americano • Cappuccino • Latte • Flat White

Chai £4.75

Masala Chai Tea (*made the traditional way*)

Green Tea • Assam • English Breakfast • Darjeeling

Fresh Mint • Earl Grey

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Allergens: (CR)-Crustaceans, (M)-Mussels (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V) Vegan