

DESSERT MENU

Chocolate Fondant (d,e,so)	£9
Molten chocolate cake, cocoa nib crunch, orange curd ice cream	
Masala Chai Crème Brûlée (d,gl)	£9
Masala chai crème brûlée, gingerbread crumble, orange and cranberry compote, pistachio praline	
Spiced Apple & Plum Crumble (d,gl,n)	£9
Warm cinnamon-spiced apple and plum, cardamom crumble, vanilla-cinnamon ice cream, jaggery caramel & pistachio	
Sticky Date Pudding (d)	£9
Fresh ginger ice cream, jaggery caramel, candied ginger	
Rose & Raspberry Bhapa Doi (d,n)	£9
Silken saffron & rose bhapa doi, raspberry gel, pistachio praline, cardamom crumble, candied rose	
Kulfi Falooda (d,gl,n)	£9
Saffron rabdi, rose falooda	
Choice of Ice Creams (d,e)	£8.50
Stem ginger and turmeric, burnt ghee, orange curd	
Seasonal Sorbet	£8.50
Passion fruit, coconut, raspberry	

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

Cognac, Brandy, Armagnac 50ml

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

Espresso Martini

Vanilla Vodka, Kahlúa, Coffee

Chocolate Martini

Vanilla Vodka and Chocolate Liqueur

Floater Liqueur Coffee

Baileys, Jameson Whiskey, Brandy

Coffee 100% arabica coffee beans Italian single estate

Espresso • Americano • Cappuccino • Latte • Flat White

Chai

Masala Chai Tea (made the traditional way)

Green Tea • Assam • English Breakfast • Darjeeling

Fresh Mint • Earl Grey

Not all ingredients are listed in each dish, please inform your server of any allergies, or dietary requirements.

All prices are inclusive of VAT. A discretionary 12.5% service charge 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