



Brasserie Dessert Menu

White Chocolate and Raspberry Delice, Clotted Cream Ice Cream, Chocolate Sauce 8.95

Gluten Free and Vegan Blackcurrant Crumble Seasonal Fruits, Vegan Ice Cream (Vegan GF) 8.95

Sticky Toffee Pudding, Miso Caramel, Burnt Butter Ice Cream 8.95

A Selection of Ice Cream and Sorbets 6.95

Brasserie Cheese Platter with Celery, Grapes and Chutney 12.95

Hot Beverages

Latte	3.70
Espresso	3.20
Flat White	3.70
Americano	3.20
Cappuccino	3.70
Hot Chocolate	3.70
Freshly Brewed Tea	3.20
<i>(please ask for our current selection)</i>	
Irish Coffee	8.50
Baileys Coffee	8.50

Brandy & Armagnac

Martell (25 ml)	4.25
Chateau de Laubade Armagnac (25 ml)	5.25
Remy Martin VSOP (25 ml)	6.75
Courvoisier XO (25 ml)	11.95

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not always include all ingredients. If you have a food allergy please inform your server before ordering. Product specification sheets are also available to customers and can be found behind the bar.

All prices include VAT at the current rate