



PEACH

AFTERS

SWEET

TORCHED AMALFI LEMON TORTE. 8 BERRY COMPOTE, VANILLA MASCARPONE (V) STICKY TOFFEE PUDDING. 8 TOFFEE HONEYCOMB, VANILLA ICE CREAM (PB)

CHURROS. 6

CINNAMON SUGAR, CHOCOLATE SAUCE (PB)

AFFOGATO. 7.5 VANILLA ICE CREAM, DOUBLE ESPRESSO (PB,GF) DARK CHOCOLATE MOUSSE. 7 CHOCOLATE MOUSSE, VANILLA POACHED PEACHES, PISTACHIO, CHILLI SYRUP (V, GF)

ICE CREAM/SORBET. 6

- VANILLA ICE CREAM (PB,GF)
- SHERBET LEMON SORBET (PB,GF)
- STRAWBERRIES & CREAM (V,GF)
- CHOCOLATE (V,GF)

NIGHTCAP

ESPRESSO MARTINI. 11 VODKA, KAHLUA, ESPRESSO, SUGAR SYRUP, COFFEE BEANS **FLAT WHITE MARTINI.** 11 VODKA, BAILEYS, ESPRESSO, SUGAR SYRUP, COFFEE BEANS OLD FASHIONED. 12 WHISKY, ORANGE BITTERS, ANGOSTURA BITTERS, BROWN SUGAR

LUXE HOT CHOCOLATE 5

GANACHE CHOCOLATE, WHIPPED CREAM, MARSHMALLOWS (PBO) ADD A SHOT +4 BAILEYS, COINTREAU, WHISKEY, DISARONNO, BOURBON, COCONUT RUM

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

DUE TO THE USE OF ALLERGENS IN OUR RESTAURANT, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN OUR DRINKS/DISHES

(V) = VEGETARIAN; (PB) = PLANT-BASED; GLUTEN FREE BUNS AND BREAD AVAILABLE