



## ROOFTOP GARDENS

### DESSERTS

*Served from 12:00pm*

<b>SALTED CARAMEL CHOCOLATE POT</b>	<b>£8</b>
With Shortbread (N) (GF) (VE)	
<b>TIRAMISÙ (N) (V)</b>	<b>£8</b>
<b>BISCOFF CHEESECAKE</b>	<b>£7.75</b>
With Vanilla Ice Cream (V)	
<b>NUTELLA BROWNIE</b>	<b>£7.75</b>
With Vanilla Ice Cream (N) (GF) (V)	
<b>CHOCOLATE COOKIE DOUGH</b>	<b>£8</b>
With Vanilla Ice Cream & Chocolate Sauce (N) (GF) (V)	
<b>MANGO CHEESECAKE</b>	<b>£8</b>
With Mango Purée (N) (V)	
<b>ALMOND &amp; CHOCOLATE TORTE</b>	<b>£8</b>
Cherry Compote & Chantilly Cream (N) (V)	
<b>SELECTION OF SORBETS (GF) (VE) &amp; ICE CREAMS (V) (GF)</b>	<b>£4.50</b> (for 3 scoops)
<b>CHEESE BOARD</b>	<b>£8.75</b> (for one)
With Chutney, Celery, Grapes & Biscuits (N) (V)	<b>£13.50</b> (to share)

### DESSERT COCKTAILS

*Served with Petit Fours (N) (GF)*

<b>FLAT WHITE MARTINI</b>	<b>£10</b>
Stoli Vodka, Espresso, Baileys, Coffee Liqueur & Chocolate Garnish	
<b>BANOFFEE PIE</b>	<b>£9.95</b>
Banana Liqueur, Creme De Cacao, Caramel Syrup, Cream & Chocolate Garnish	

All dishes are prepared fresh in our kitchen, so please ask your server if you have any specific dietary requirements, or would like more information on any of our dishes.  
ALLERGY ADVICE - Please note that our food is prepared in an environment where nuts are present.  
(N) Contains Nuts (GF) Gluten Free (V) Vegetarian (VE) Vegan  
An optional 10% discretionary charge will be added to groups of 8+.

# HOT DRINKS

*Decaf Coffee & dairy free Milk Alternatives available on request*

AMERICANO / CAPPUCCINO / LATTE / FLAT WHITE	£3.25
ESPRESSO / DOUBLE ESPRESSO	£2.50 / £3.25
ENGLISH BREAKFAST / EARL GREY / HERBAL TEA	£2.75
LIQUEUR COFFEE	£7
MILK OR WHITE HOT CHOCOLATE Add Marshmallows for 50p	£3.95

# DESSERT WINE

50ML / HALF BOTTLE

<b>52. CADILLAC, CHÂTEAU DU JUGE (VE)</b>	£6.95 / £21
<i>Bordeaux, France / 12.5%</i>	
Concentrated apricot, honeycomb and elderflower aromas lead to flavours of fresh peaches and balanced sweetness.	

# PORT

50ML / BOTTLE

<b>53. WHITE PORT, BARROS</b>	£3 / £35
<i>Douro, Portugal / 19.5%</i>	
Delicate and perfumed on the nose, dominated by fresh, floral aromas. Rich and aromatic with a balanced sweetness on the palate.	
<b>54. LBV PORT, BARROS (VE)</b>	£4.50 / £49
<i>Douro, Portugal / 20%</i>	
Lovely balance between power and finesse with a silky texture and beautifully sustained flavours of fleshy black cherry fruit.	

# SHOTS

<b>PEEP SHOW</b> Passoa, Amaretto & Pineapple Juice.	£4.70
<b>HOME BY 10</b> Bartenders choice. Good Luck!	£4.70
<b>HOME MADE TEQUILA ROSE</b> Tequila, Baileys & Strawberry Syrup.	£4.70
<b>BABY GUINNESS</b> Coffee Liqueur & Baileys.	£4.70
<b>LIMONCELLO</b>	£4.70

**COGNAC & LIQUEURS ALSO AVAILABLE**

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