

# THE COAL SHED

## DESSERTS

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<b>Brûlée Brioche (v)</b>	9
<i>Popcorn, Dulce de Leche, Honeycomb Ice Cream</i>	
<b>Medjool Date Cake (v)</b>	8
<i>Skillet Toffee Sauce, Caramel Ice Cream, Toffee Banana</i>	
<b>Churros (v)</b>	8
<i>Cinnamon Sugar, Hot Chocolate Sauce</i>	
<b>Burnt Lemon Pie (v)</b>	9
<i>Marshmallow, Sweet Biscuit, Berry Sorbet, Basil Leaf</i>	
<b>Sweeties</b>	6
<i>Selection of Handmade Sweets &amp; Chocolate</i>	
<b>Artisan Cheese Selection</b>	12
<i>Dried Organic Fruits, Jelly, Bread &amp; Crackers</i>	
<b>Coal Shed Dessert Selection for Two</b>	24
<i>Chef's Daily Selection of Four Signature Desserts</i>	
<b>Selection of Ice Creams</b>	3
<i>Ask your server for assorted flavours. Priced by scoop.</i>	

## DESSERT COCKTAILS

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<b>Fudge Espresso Martini</b>	13
<i>Burnt Faith Brandy, Coffee, Mr Blacks, Date Syrup, Roly's Salted Chocolate Fudge</i>	
<b>Cacao Negroni</b>	12.5
<i>58&amp;Co London Dry Gin, Martini Rubinno, Cacao Infused Campari</i>	
<b>Fat Old Fashioned</b>	12
<i>Beef Fat Washed Evan Williams, Bitters, Salt</i>	

(v) Vegetarian (vg) Vegan - \*Non Gluten Containing Ingredients.

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

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## DESSERT WINES

	75ML	BTL
<b>2017</b> Late Harvest Sauvignon Blanc, Viña Echeverría <i>Curicó Valley, Chile</i>	7.5	35
<b>2021</b> Black Muscat, Elysium, Quady <i>California, USA</i>	8.5	41
<b>2016</b> Sauternes, Château Suduiraut <i>Bordeaux, France</i>	10.5	49
<b>2022</b> Late Harvest Gewürztraminer, Terminum, Tramin <i>Alto Adige, Italy</i>	15	70

## PORT

	50ML	BTL
<b>2019</b> LBV Port, Barros Duro, <i>Portugal</i>	5.5	65
<b>NV</b> 20yr Old Tawny Port, Barros Duro, <i>Portugal</i>	9	85

## HOT BEVERAGES

Cappuccino	3.5	Hot Chocolate	3
Latte	3.5	Cortado	3
Flat White	3	Macchiato	3
Single Espresso	3	Kinahan's Irish Whisky Coffee	9.5
Double Espresso	3.5	Teas	3
Americano	3	<i>English Breakfast, Earl Grey, Peppermint, Camomile, Green Tea</i>	

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