

# BAR & GRILL

Head Chef Daniel McGarey

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## DESSERTS

- Chocolate ganache cake, raspberry sorbet **7.50**  
Vanilla crème brûlée, brandy snap **6.50**  
Lemon curd cake, crème fraîche **7.00**  
Pain perdu, custard cream **7.00**  
Hot chocolate fondant, vanilla ice cream  
(Please allow 15min) **8.50**  
Selection of French cheese/ choice of three **7.50** or five **8.50**  
Selection of sorbet and ice-cream **1.80** per scoop  
Tart of the day **6.80**  
Petit fours **5.00**  
Selection of coffees and Jing teas **3.85**
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## SWEET WINE

- Pedro Ximenez, Barbadillo (sweet sherry), Spain, N.V. **5.50**  
Red Muscadel, Rietvallei Estate, Robertson, S.A 2012 **6.00**  
Muscat de Rivesaltes, Vin Doux Naturel, France, N.V. **7.70**  
Castelnaud de Suduiraut, Sauternes, France 2007 **12.50**  
Château Dereszla, Tokaji Aszu 5 Puttonyos, Hungary, 2008 **14.75**
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## AFTER DINNER COCKTAILS

### **Foret noir Martini**

Cherry infused Fair vodka, Boudier chocolate liqueur, crème de mure,  
floated double cream **10.50**

### **Espresso Martini**

Vanilla infused Fair vodka, Kahlua coffee liqueur, Frangelico, shot of espresso **10.50**

### **CaféTito**

El Jimador Blanco Tequila, Blandy's 10 Year Old Malmsey, whole egg  
Barrel Aged Bitters, Demer **11.50**

Prices include VAT.

A discretionary 12 ½ % service charge will be added to your bill.

Please be aware that some dishes may contain nut traces.

If you have any specific allergies, please inform a manager immediately.