

DESSERTS



STICKY TOFFEE PUDDING (V)

£12.00

Rhubarb ice cream, ginger butterscotch, fig & thyme compote

Suggested Dessert Wine Pairing

Dandelion Vineyards, 30yo Pedro Ximénez

£18.00

Barossa Valley, Australia, 2023

YUZU & TONKA BEAN MOUSSE (VE)

£12.00

Passionfruit sorbet, raspberry namelaka, lime & almond crumble

MANJARI CHOCOLATE BAKED CHEESECAKE

£13.00

Miso wafer, espresso chocolate blini, caramel crémeux

CLASSIC TIRAMISU TABLESIDE SERVICE

£14.00

Lady fingers, mascarpone mousse, coffee, cocoa powder



HONEY CRÈME BRÛLÉE (V)

£14.00

Caramelised milk ice cream, lemon marshmallow, bee pollen, strawberries



This dessert is made with honey from the beehives on our rooftop.

You can view the hives on the 4th floor of Roman House.

You can also try out our signature Honey Gin in 1906.

YORKSHIRE CHEESE PLATTER

£18.00

Yorkshire Brie, Harrogate Blue, Dale End Cheddar, Crottin, fruit chutney, quince jelly, celery sticks, grapes, tomatoes, Thomas Fudge crackers

Please ask your server for our full list of digestifs and port.

(V) Vegetarian, (VE) Vegan

Please inform a team member of any allergies or intolerances before placing your order. Although we take the utmost care in preparing our food and handling allergens, we cannot guarantee the complete absence of allergen traces in our preparation areas or ingredients. Our food and drinks are prepared in environments where cross-contamination with allergens may occur, and our menu descriptions do not list all ingredients. If you have any questions or need assistance with our allergen information, please ask a team member.

A discretionary service charge of 12.5% will be added to the total bill.

DESSERT WINES

CHÂTEAU PETIT VEDRINES, SAUTERNES, 2016

Bordeaux, France

£10.00

DOMAINE DE VOYEUX, 'SOLERA', MUSCAT DE BEAUMES-DE-VENISE (V)

Rhone Valley, France

£10.00

DISZNOKO, LATE HARVEST TOKAJI (V)

Tokaji, Hungary

£18.00

MONEMVASIA WINERY TSIMBIDI, MONEMVASIA MALVASIA (V)

Laconia, Greece

£20.00

GROOT CONSTANTIA (V)

Constantia, South Africa

£30.00

DESSERT COCKTAILS

CHOCOLATE ORANGE

Cointreau, espresso, crème de cacao, Kahlua, cream

£16.50

STRAWBERRY SHORTCAKE

Disaronno, Frangelico, cream, milk, strawberry puree

£16.50

CHERRY BAKEWELL

Luxardo Sangue Morlacco, Velvet Disaronno, Frangelico, cream

£16.50

B&B ESPRESSO MARTINI

Brandy, Baileys, Kahlua, espresso

£16.50

PORT

QUINTA BARROS LBV, 2019

£10.00

QUINTA DE ROMANEIRA (V)

10 Year Tawny

£11.00

QUINTA BARROS (V)

20 Year Tawny

£15.00

QUINTA DE ROMANEIRA (V)

Colheita, 2007

£19.00

HOT DRINKS

LIQUEUR COFFEE

Americano, brown sugar, cream

£9.50

} Jameson Whisky

} Kahlua

} Disaronno

} Baileys

} Martell VS

} Grand Marnier

GRAND HOT CHOCOLATE

Whipped cream, marshmallows, chocolate powder, caramel sauce

£6.50

LIQUEUR HOT CHOCOLATE

} Jameson Whisky

} Kahlua

} Disaronno

} Baileys

} Martell VS

} Grand Marnier

£9.50

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