

DESSERTS

Vanilla sundae, chocolate sauce <i>Monbazillac Jour de Fruit, Domaine l'Ancienne Cure, France, 2011</i>	6.00	7.00
Pineapple carpaccio, passion fruit, kiwi, coconut sorbet <i>Vin de Constance, Klein Constantia, Constantia, South Africa 2011</i>	15.00	7.50
Strawberry and elderflower trifle <i>Tokaji Aszú 5 Puttonyos, Patricius, Hungary, 2004</i>	12.50	8.00
Chocolate fondant, salted caramel ice cream <i>Pedro Ximenez Triana, Bodegas Hidalgo, Jerez, Spain, NV</i>	6.50	9.00
Monkey Shoulder cranachan cheesecake, raspberry sorbet <i>Colheita, Barros, Porto, Portugal. 1996</i>	12.00	9.00
Selection of homemade ice creams and sorbets <i>Pedro Ximenez Triana, Bodegas Hidalgo, Jerez, Spain, NV</i>	6.50	7.00
Kaffir lime panna cotta, mango, aerated white chocolate <i>Colheita, Barros, Porto, Portugal. 1996</i>	12.00	8.50
Sharing dessert platter of Bread Street Kitchen classics <i>Choose three desserts from above</i>		20.00
The Harlem Hard Shake <i>Bacardi 8 rum, Jägermeister, salted caramel, vanilla ice cream and milk</i>		12.00
Bread Street Kitchen Espresso Martini <i>Bacardi Oakheart rum, coffee liqueur, salted caramel and coffee</i>		12.00

CHEESES

Seasonal British cheeses – served with oat cakes, quince <i>Twenty Year Old Tawny Barros, Porto. Portugal</i>	8.50	12.00
<i>Colheita, Barros, Porto, Portugal. 1996</i>	12.00	

Ask your server for our cocktail list for more choice of cocktails and digestives.

Sweet wines are served in 100ml measures.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A discretionary 12.5% service charge will be added to the final bill and all prices are inclusive of VAT.