



BAR & BRASSERIE

SWEETS

APPLE CHEESECAKE (V) 8
caramelised apples, apple gel

MILK CHOCOLATE & ALMOND GANACHE (V) 10
pear gel

SPICED ORANGE CREME BRULEE (V) 9

CARROT CAKE (VE) 8
carrot sauce, vanilla "ice cream"

STEAMED SPONGE PUDDING (V) 9
roasted plums, butterscotch sauce, clotted cream

PINEAPPLE & COCONUT PANNACOTTA 8
wafer, blackberries

ICE CREAMS (V) 7
vanilla, fudge, chocolate

SORBETS (VE) 7
raspberry, lemon, mango

CHEESE BOARD, OLD YORKSHIRE CHUTNEY 14

SWEET SOMETHING?

ESPRESSO MARTINI 15

AT THE DRIVE-INN 15

BUILD ME UP BUTTERSCOTCH 16

MON CHÉRI 15

AMARETTO SOUR 12

(V) suitable for vegetarians (VE) suitable for vegans. Adults need around 2000 kcal a day. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises.

All prices are inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.

AFTERS

DESSERT WINE		70ml	375ml	
2011	Tokaji, Tokaj Classic Winery, Hungary	500ml	7.5	46
2019	Sauternes, Carnes de Rieussec, France	375ml	8	40
2022	Muscat de Beaumes de Venise, France		8.5	

PORT & SHERRY		70ml	500ml
Harvey Nichols late bottled vintage, 2016		9	53
Harvey Nichols 10 years old Tawny, 2020		9.75	60
Bodegas Hidalgo, Pedro Ximénez, Triana, Spain		9.25	45

COGNAC & CALVADOS	50ml
Courvoisier VSOP	12
Hine X Harvey Nichols VSOP	14
Rémy Martin 1738 Accord Royal	15
Ferrand Selection des Anges	45
Martell Cordon Bleu	20
Courvoisier XO	40
Martell XO	40
Rémy Martin XO	40
Pacory Calvados	9
Alallen Calvados	9.5

LIQUEUR COFFEE's 11



To view our ALLERGEN menu please scan the QR