



BAR & BRASSERIE

SWEETS

CRÈME FRAICHE CHEESECAKE (V) 8
raspberry sauce

BITTER CHOCOLATE & CHERRY TART (V) 8
lemon crème fraîche

ELDERFLOWER BRULEE (V) 9

BLUEBERRY & LEMON CAKE (VE) 8
vanilla "ice cream"

STICKY TOFFEE PUDDING (V) 9
clotted cream

WHITE CHOCOLATE CREMEUX (V) 8
strawberry, lemon

ICE CREAMS (V) 7
vanilla, fudge, chocolate

SORBETS (VE) 7
raspberry, lemon, mango

CHEESE BOARD, OLD YORKSHIRE CHUTNEY 12.5

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
2018	Sauternes, Carnes de Rieussec, France 375ml	8	35
2022	Muscat de Beaumes de Venise, France	8.5	

PORT & SHERRY		70ml	500ml
Harvey Nichols late bottled vintage, 2016		9	53
Graham's Tawny 10 years old		12	
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