



BAR & BRASSERIE

SWEETS

CRÈME FRAICHE CHEESECAKE (V) 8
raspberry sauce

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

ELDERFLOWER BRULEE (V) 9
candied elderflower

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
2021	Elysium Black Muscat, Andrew Quady, USA 375ml	10	47
2021	Essensia Orange Muscat, Andrew Quady, USA 375ml	10	47

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

COGNAC & CALVADOS		50ml
	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
	Alallen Calvados	9.5
	Somerset Cider Brandy 5 year old	9

LIQUEUR COFFEE's 11



To view our ALLERGEN menu please scan the QR