



BAR & BRASSERIE

## SWEETS

PEAR & GINGER CHEESECAKE (v) 8  
poached pears, ginger Hobnob

WHITE CHOCOLATE GANACHE (v) 10  
pistachio, morello cherry, pink pepper

ETON MESS (ve) 8  
vanilla cream, strawberries

PASSION FRUIT PANNA COTTA (ve) 8  
pineapple, mint, juniper

LEMON CHOUX BUN (v) 9  
cremeux, blueberry compote

RASPBERRY MOUSSE (v) 8  
seeded granola, raspberries

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	Bottle
2011	Tokaji, Tokaj Classic Winery, Hungary 500ml	7.5	46
2022	Muscat de Beaumes de Venise, France 375ml	8.5	36
2021	Coteaux du Layon, Loire, France 375ml	9	38

PORT & SHERRY		70ml	Bottle
2016	Harvey Nichols, Late Bottled Vintage Port 500ml	9	53
	Harvey Nichols 10 years old Tawny Port 500ml	9.75	60
	Bodegas Hidalgo, Pedro Ximénez, Triana, Spain	9.25	45

COGNAC		50ml	
Courvoisier VSOP		14	
Ferrand Selection des Anges		45	
Martell Cordon Bleu		20	
Courvoisier XO		40	
Martell XO		40	
Rémy Martin XO		40	
Rémy Martin Louis XIII		350	

CALVADOS		50ml	
Pacory Domfrontais		10.5	
Avallen Calvados		10.5	

GRAPPA		50ml	
Grappa Tignanello		14	

## LIQUEUR COFFEE 11

Irish coffee	Bailey's coffee	Cognac coffee
Kahlua coffee	Rum coffee	Amaretto coffee



To view our ALLERGEN menu please scan the QR