



BAR & BRASSERIE

## SWEETS

ORANGE & WHITE CHOCOLATE CHEESECAKE (V) 8  
white chocolate sauce

BITTER CHOCOLATE & CHERRY TART (V) 8  
lemon creme fraiche

PASSIONFRUIT BRULEE (V) 9  
passionfruit compote

POLENTA & KALAMANSI CAKE (VE) 8  
cobnut "ice cream"

STICKY TOFFEE PUDDING (V) 9  
clotted cream

PINK GRAPEFRUIT & YOGHURT TRIFLE (V) 12  
honey granola

ICE CREAMS (V) 7  
vanilla, cobnut, fudge, chocolate

SORBETS (VE) 7  
blood orange, 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
Coteaux du Layon, Domaine des Boumard, Loire, France	9	38
Muscat de Beaumes de Venise, Domaine des Bernardins France 2020	8.5	36
Essensia, Orange Muscat, Andrew Quady, California, USA 2020	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	
Pacory Calvados	9	
Somerset Cider Brandy 5 year old	9	
LIQUEUR COFFEE 11		
Irish coffee		
Bailey's coffee		
Cognac coffee		
Kahlua coffee		



To view our ALLERGEN menu please scan the QR code.