



BAR & BRASSERIE

SWEETS

APPLE CHEESECAKE (v) 8
caramelised apples, apple gel

MILK CHOCOLATE & ALMOND GANACHE (v) 10
pear gel

SPICED ORANGE CRÈME BRÛLÉE (v) 9

VANILLA & CRANBERRY CAKE (ve) 8
cranberry sauce, vanilla "ice cream"

CHRISTMAS PUDDING (v) 9
vanilla custard, brandy butter

BAILEY'S PANNA COTTA 8
chocolate crumble, clementines

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

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 11

Irish coffee

Bailey's coffee

Cognac coffee

Kahlua coffee

Rum coffee

Amaretto coffee



To view our ALLERGEN menu please scan the QR