

THE COAL SHED

DESSERT MENU

Dark Chocolate	9
Summer Cherries Cacao Biscuit Vanilla Crème Fraiche	
Caramel Date Pudding	9
Honey Ice Cream Medjool Date Toffee Honey Comb	
Roast Strawberry Cheesecake	9
Strawberry Sorbet Balsamic Roasted Strawberries Madagascan Vanilla	
Selection of Iced Creams & Sorbets	6
Seasonal Flavours 3 Rochers	
Artisan British Isle Cheese	12
Compote Fruit Biscuits	
Petit Fours	6
House Made Fruit Jellies & Chocolates	

AFTER DESSERT COCKTAILS

Espresso Martini	12
Vodka Espresso Coffee Liqueur	
Key Lime Daiquiri	12
Coconut rum Velvet Falernum Lime Milk	
Cherry Alexander	12
Cognac Cherry Syrup Cream Chocolate Liqueur	

Sours & Old Fashioneds are also available.

Please make a member of the team aware of any allergies. We will make every effort to accommodate your dietary needs, but run an open kitchen so cannot guarantee that any item will be 100% allergen free. A 12.5% discretionary service charge will be added to your bill, 100% of which goes directly to the team.

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DESSERT WINES

75ML GLASS | 37.5CL BOTTLE

Late Harvest Sauvignon Blanc, Viña Echeverría Valle de Curicó, Chile	7.5	35
Black Muscat Elysium, Quady California, USA	8.5	41
Sauternes, Château de Suduiraut Bordeaux, France	10.5	49

COGNACS & ARMAGNACS

50ML MEASURE

Berneroy Calvados	9
Burnt Faith	9
Janneau VSOP	10
Hennessey VS	11
Baron de Sigognac 20yr	21
Hennessey XO	38

LIQUEUR

50ML MEASURE

Limoncello	7
Frangelico	6
Cazcabel Coffee Tequila	8

PORT

50ML MEASURE

Late Bottled Vintage, Barros Douro	5.5	65
20 Year Old Tawny, Barros	9	85