

THE COAL SHED

DESSERTS

Medjool Date Cake (v)	8
<i>Skillet Toffee Sauce, Caramel Ice Cream, Toffee Banana</i>	
Chocolate Tart (v)	9
<i>Crème Fraîche, Honeycomb</i>	
Churros (v)	8
<i>Dulce de Leche</i>	
Sweeties	6
<i>Selection of Handmade Sweets & Chocolate</i>	
Artisan Cheese Selection	12
<i>Jelly, Bread & Crackers</i>	
Selection of Ice Creams	3 each
<i>Ask your server for assorted flavours. Priced by scoop.</i>	

DESSERT COCKTAILS

Banoffee Espresso Martini	13.5
<i>Takamaka Spiced Rum, Licor 43, Coffee, Banana</i>	
Cherry Bakewell Godfather	14
<i>Brioche Kinahan's Irish Whiskey and Disaronno, Cherry</i>	
Fat Old Fashioned	13
<i>Beef Fat Washed Evan Williams, Bitters, Salt</i>	
Sesame Martini	13
<i>58 & Co Triple Distilled Vodka, Toasted Sesame Cocchi Americano, Saline</i>	

(v) Vegetarian (vg) Vegan - *Non Gluten Containing Ingredients.

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

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DESSERT WINES

	75ML	BTL
2017 Late Harvest Sauvignon Blanc, Viña Echeverría <i>Curicó Valley, Chile</i>	8.5	38
2021 Black Muscat, Elysium, Quady <i>California, USA</i>	9.5	47
2016 Sauternes, Château Suduiraut <i>Bordeaux, France</i>	11.5	52.5
2022 Late Harvest Gewürztraminer, Terminum, Tramin <i>Alto Adige, Italy</i>	15	73.5

PORT

	50ML	BTL
2019 LBV Port, Barros <i>Duro, Portugal</i>	6	70
NV 20yr Old Tawny Port, Barros <i>Duro, Portugal</i>	9	90

HOT BEVERAGES

Cappuccino	3.5	Hot Chocolate	3
Latte	3.5	Cortado	3
Flat White	3	Macchiato	3
Single Espresso	3	Kinahan's Irish Whisky Coffee	9.5
Double Espresso	3.5	Teas	3
Americano	3	English Breakfast, Earl Grey, Peppermint, Chamomile, Green Tea	

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