

# THE COAL SHED

## DESSERTS

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<b>Chocolate Tart</b> (v) <i>Crème fraîche, honeycomb</i>	9
<b>Blackberry Pavlova</b> (gf/v) <i>Cardamom cream, pistachio</i>	8
<b>Churros</b> (v) <i>Dulce de leche</i>	8
<b>British Cheeses</b> <i>Crackers, chutney</i>	12
<b>Ice Cream</b> (v) or <b>Sorbets</b> (vg)	3 each
<b>Smoked Salt Chocolate Truffles</b> (gf/v)	6

## DESSERT COCKTAILS

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<b>Guinness Espresso Martini</b> <i>Burnt Faith, Amaretto, Guinness reduction, cherry, coffee</i>	13
<b>Plum Negroni</b> <i>Papa Salt Gin, Campari, Akashi-Tai Umeshu</i>	13.5
<b>Apple Pie Spritz</b> <i>Calvados, Takamaka Spiced Rum, apple pie purée, cider</i>	13
<b>Pumpkin Whiskey Sour</b> <i>Kinahan's Irish Whiskey, pumpkin, yuzu sake foam</i>	14

(v) Vegetarian - (vg) Vegan - (gf) 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
<b>2017</b> Late Harvest Sauvignon Blanc, Viña Echeverría <i>Curicó Valley, Chile</i>	8.5	38
<b>2021</b> Black Muscat, Elysium, Quady <i>California, USA</i>	9.5	47
<b>2016</b> Sauternes, Château Suduiraut <i>Bordeaux, France</i>	11.5	52.5
<b>2022</b> Late Harvest Gewürztraminer, Terminum, Tramin <i>Alto Adige, Italy</i>	15	73.5

## PORT

	50ML	BTL
<b>2019</b> LBV Port, Barros <i>Douro, Portugal</i>	6	70
<b>NV</b> 20yr Old Tawny Port, Barros <i>Douro, 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 Whiskey Coffee	9.5
Double Espresso	3.5	Tea	3
Americano	3	<i>English Breakfast, Earl Grey, Peppermint, Chamomile, Green Tea</i>	

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