

THE COAL SHED

DESSERTS

Chocolate Torte (gf/v)	8
<i>Calamansi, torched meringue, lemon balm</i>	
Caramelised Pineapple (gf/v)	9
<i>Boozy rum raisin ice cream, smoked rum caramel</i>	
Baked Vanilla Cheesecake (v)	8
<i>Black pepper strawberries</i>	
Ice Cream (v) or Sorbets (vg)	3 per scoop
Smoked Salt Chocolate Truffles (gf/v)	6
British Cheeses	12
<i>Crackers, chutney</i>	

DESSERT COCKTAILS

Rhubarb & Custard Cosmopolitan	12
<i>Rhubarb Ramsbury Vodka, Licor 43, rhubarb, lemon, vanilla custard</i>	
Irish Carajillo	13.5
<i>Rittenhouse Rye, Guinness Coffee syrup, Licor 43, cream</i>	
Beef Fat Old Fashioned	13
<i>Beef fat washed Evan Williams, demerara, saline, bitters</i>	
Eton Mess	11
<i>Berry 58&Co Vodka, Chambord, Lemon, Italian Meringue</i>	

(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
Late Harvest Sauvignon Blanc, Viña Echeverría <i>Curicó Valley, Chile</i> 37.5CL	8.5	38
Black Muscat, Elysium, Quady <i>California, USA</i> 37.5CL	9.5	47
Sauternes, Château Suduiraut <i>Bordeaux, France</i> 37.5CL	11.5	52
Recioto della Valpolicella, L'Eremita, Ca'Rugate <i>Veneto, Italy</i> 50CL	14	80

PORT

	50ML	BTL
LBV Porto, Quinta do Vallado <i>Douro, Portugal</i> 75CL	6	60
Porto Tawny 20 Anos, Quinta do Vallado <i>Douro, Portugal</i> 50CL	10	90

SHERRY

	50ML
Romate Pedro Ximenez	10
Sanchez Romate Fino	8

HOT BEVERAGES

Cappuccino	5	Hot Chocolate	4
Latte	4	Kinahan's Irish Whiskey Coffee	10
Flat White	4	Tea	3.75
Single Espresso	3.5	<i>English Breakfast, Earl Grey,</i>	
Double Espresso	4	<i>Peppermint, Chamomile, Green Tea</i>	
Americano	4		

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