

THE COAL SHED

DESSERTS

Chocolate Fondant (v) <i>Cocoa nib tuile, vanilla ice cream</i>	9
Pistachio Nougat (v) <i>Blood orange, basil, tuile</i>	8
Baked Vanilla Cheesecake (v) <i>Mulled Winter berries</i>	8
Sticky Toffee Pudding <i>Clotted cream, beef fat caramel</i>	8
Ice Cream (v) or Sorbets (vg)	3 per scoop
Smoked Salt Chocolate Truffles (v)	6
British Cheeses <i>Crackers, chutney</i>	12

DESSERT COCKTAILS

Black Forest Sangria <i>Red Wine, Crème de Cassis, Crème de Mure, Wild Berry 58&Co House Vodka, lemonade</i>	12
Orange & Coffee Negroni <i>58&Co House Gin, Campari, PX, Angostura bitters</i>	12.5
Beef Fat Old Fashioned <i>Beef fat washed Evan Williams, demerara, saline, bitters</i>	13
Tiramisu Espresso Martini <i>Diplomatico Mantuano, Mozart dark chocolate, coffee, mascarpone foam</i>	13.5

(v) Vegetarian - (vg) Vegan

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	4	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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