# THE COAL SHED

### **DESSERTS**

Dark Chocolate Delice Kirsch Caramel   Vanilla Ice Cream   Cherries	9
Sticky Toffee Pudding Honeycomb Ice Cream   Toffee Sauce	8
Meringue Pavlova Lime Curd   Blackberries   Pistachios	8
Vanilla Crème Brûlée Caramelised Banana   Almonds	8
The Coal Shed Chocolate Truffles	6.5
Selection of Ice Creams & Sorbets - 3 Scoops	7.5
Selection of Neil's Yard Artisan Cheese Quince Jelly, Grapes, Crackers	10

### **DESSERT WINES**

#### 75ML GLASS | 37.5CL BOTTLE

<b>Late Harvest Sauvignon Blanc</b> Viña Echeverría, Valle de Curicó	7.5	34
Black Muscat, Elysium, Quady California, USA	9	42
Sauternes, Château de Suduiraut Bordeaux, France	11	52

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

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## **BRANDY, COGNACS & ARMAGNACS**

50ML MEASURE	
Castarede VSOP Armagnac	9.5
Hennessey VS	10
Berneroy Calvados	9
Maxime Trijol VS	9
LIQUEURS	
50ML MEASURE	
Baileys	8
Sambuca	8
Amaretto Disaronno	8
Frangelico	8
Kahlua	8
Limoncello	8
TEQUILA & MEZCAL	
50ML MEASURE	
Cazcabel Coffee	8.5
Cazcabel Honey	8.5
Cazcabel Coconut	8.5
Lost Exploral Mezcal Espadin	15
Lost Exploral Mezcal Tobaia	26

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