

# THE COAL SHED

## DESSERTS

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<b>Dark Chocolate</b>	9
Summer Cherries   Cacao Biscuit   Vanilla Crème Fraîche	
<b>Caramel Date Pudding</b>	9
Honey Ice Cream   Medjool Date Toffee   Honey Comb	
<b>Roast Strawberry Cheesecake</b>	9
Strawberry Sorbet   Balsamic Roasted Strawberries   Madagascar Vanilla	
<b>Selection of Ice Creams &amp; Sorbets</b>	6
Seasonal Flavours   3 Rochers	
<b>Artisan British Isle Cheeses</b>	12
Compote   Fruit   Biscuits	
<b>Petit Fours</b>	6
House Made Fruit Jellies & Chocolates	

## DESSERTS WINES

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75ML GLASS | 37.5CL BOTTLE

<b>Late Harvest Sauvignon Blanc, Viña Echeverría</b>	7.5	35
Valle de Curicó, Chile		
<b>Black Muscat Elysium, Quady</b>	9.5	44
California, USA		
<b>Sauternes, Château de Suduiraut</b>	12	56
Bordeaux, France		

*Please be advised that The Coal Shed is now a cashless venue. 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 added to your bill, 100% of which goes directly to the team.*

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## BRANDY, COGNACS & ARMAGNACS

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50ML MEASURE

Burnt Faith	9.5
Janneau VSOP	11
Hennessy VS	12
Hennessy XO	39

## LIQUEURS

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50ML MEASURE

Baileys	9
Sambuca	8
Amaretto Disaronno	8
Frangelico	8
Kahlua	8
Limoncello	8

## TEQUILA & MEZCAL

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50ML MEASURE

Cazcabel Coffee	8.5
Cazcabel Honey	8.5
Cazcabel Coconut	8.5
Ojo De Dios Mezcal Hibiscus	10.5
Ojo De Dios Mezcal Coffee	10.5

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