

# THE COAL SHED

## DESSERTS

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<b>Chocolate Tart (v)</b>	9
<i>Crème Fraîche, Honeycomb</i>	
<b>Salted Caramel Pudding</b>	8
<i>Bourbon Caramel, Vanilla Ice Cream</i>	
<b>Vanilla Buttermilk</b>	8
<i>Strawberries, Shortbread</i>	
<b>British Cheese Selection</b>	6 each
<i>Please ask your server for today's cheese selection. All cheeses are served with seasonal chutney and artisanal crackers.</i>	
<b>Selection of Ice Creams &amp; Sorbets (vg)*</b>	3 per scoop
<i>Ask your server for assorted flavours</i>	
<b>Chocolate Truffles (v)</b>	1.5 each

## DESSERT COCKTAILS

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<b>Banoffee Espresso Martini</b>	13.5
<i>Takamaka Spiced Rum, Licor 43, Coffee, Banana</i>	
<b>Cherry Bakewell Godfather</b>	14
<i>Brioche Kinahan's Irish Whiskey and Disaronno, Cherry</i>	
<b>Fat Old Fashioned</b>	13
<i>Beef Fat Washed Evan Williams, Bitters, Salt</i>	
<b>Sesame Martini</b>	13
<i>58 &amp; Co Triple Distilled Vodka, Toasted Sesame Cocchi Americano, Saline</i>	

(v) Vegetarian (vg) Vegan - \*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 Sauvigon 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>Duro, Portugal</i>	6	70
<b>NV</b> 20yr Old Tawny Port, Barros <i>Duro, 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 Whisky Coffee	9.5
Double Espresso	3.5	Teas	3
Americano	3	English Breakfast, Earl Grey, Peppermint, Camomile, Green Tea	

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