

THE COAL SHED

DESSERTS

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

DESSERT COCKTAILS

Banoffee Espresso Martini	14
<i>Takamaka Spiced Rum, Licor 43, Coffee, Banana</i>	
Cherry Bakewell Godfather	14
<i>Brioche Kinahan's Irish Whiskey and Disaronno, Cherry</i>	
Old Fashioned	14.5
<i>Beef Fat Washed Evan Williams, Bitters, Salt</i>	
Negroni	18
<i>Ramsbury London Dry Gin, Campari, Late Harvest Gewurztraminer</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
2017 Late Harvest Sauvignon Blanc, Viña Echeverría <i>Curicó Valley, Chile</i>	8.5	38
2021 Black Muscat, Elysium, Quady <i>California, USA</i>	9.5	47
2016 Sauternes, Château Suduiraut <i>Bordeaux, France</i>	11.5	52.5
2022 Late Harvest Gewürztraminer, Terminum, Tramin <i>Alto Adige, Italy</i>	15	73.5

PORT

	50ML	BTL
2019 LBV Port, Barros <i>Duro, Portugal</i>	6	70
NV 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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