

# THE COAL SHED

## desserts

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<b>Chocolate Tart (v)</b>	9
<i>Crème Fraîche, Honeycomb</i>	
<b>Blackberry Pavlova* (v)</b>	8
<i>Cardamom Cream, Pistachio</i>	
<b>Churros (v)</b>	8
<i>Dulce De Leche</i>	
<b>British Cheeses</b>	12
<i>Crackers, Chutney</i>	
<b>Ice Cream* or Sorbets*</b>	3 each
<b>Smoked Salt Chocolate Truffles* (v)</b>	6

## dessert cocktails

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<b>NEGRONI</b>	18
<i>Ramsbury London Dry Gin, Campari, Late Harvest Gewurztraminer</i>	
<b>GUINNESS ESPRESSO MARTINI</b>	13
<i>Burnt Faith, Amaretto, Guinness Reduction, Cherry, Coffee</i>	
<b>PUMPKIN WHISKY SOUR</b>	14.5
<i>Kinahan's Irish Whiskey, Pumpkin, Yuzu Sake Foam</i>	
<b>FAT OLD FASHIONED</b>	14.5
<i>Beef Fat Washed Evan Williams, Demerara, Saline, Bitters</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 Duoro, <i>Portugal</i>	6	70
nv	20yr Old Tawny Port, Barros Duro, <i>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	<i>English Breakfast, Earl Grey, Peppermint, Chamomile, Green Tea</i>	

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