

# THE COAL SHED

## DESSERTS

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<b>Chocolate Tart (v)</b> <i>Black cherries, chantilly</i>	8
<b>Pineapple Carpaccio (v)</b> <i>Rum, coconut sorbet, passionfruit</i>	8
<b>Baked Vanilla Cheesecake</b> <i>Black pepper strawberries</i>	8
<b>Ice Cream (v) or Sorbets (vg)</b>	3 per scoop
<b>Smoked Salt Chocolate Truffles (gf/v)</b>	6
<b>British Cheeses</b> <i>Crackers, chutney</i>	12

## DESSERT COCKTAILS

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<b>Raspberry &amp; Elderflower Negroni</b> <i>Ramsbury Raspberry &amp; wildflower honey, Campari, St Germain</i>	13.5
<b>Beef Fat Old Fashioned</b> <i>Beef Fat Washed Evan Williams, demerara, saline, bitters</i>	14.5
<b>Miso Caramel Espresso Martini</b> <i>Burnt Faith, Rémy Martin 1738 Accord, Mr Black, Licor 43, miso caramel, coffee</i>	13.5
<b>Strawberry Mojito</b> <i>Takamaka Koko, Cachaça, strawberry &amp; pink peppercorn cordial, lime, soda</i>	12.5

(v) Vegetarian - (vg) Vegan.

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
Late Harvest Sauvignon Blanc, Viña Echeverría <i>Curicó Valley, Chile</i>	8.5	38
Black Muscat, Elysium, Quady <i>California, USA</i>	11	50
Sauternes, Château Suduiraut <i>Bordeaux, France</i>	12.5	57
Recioto della Valpolicella, L'Eremita, Ca'Rugate <i>Veneto, Italy</i>	14.5	80

## PORT

	50ML	BTL
LBV Porto, Quinta do Vallado <i>Douro, Portugal</i>	6	70
Porto Tawny 20 Anos, Quinta do Vallado <i>Douro, Portugal</i>	11	90

## SHERRY

	50ML
Romate Pedro Ximenez	10.5
Sanchez Romate Fino	8.5

## HOT BEVERAGES

Cappuccino	4	Hot Chocolate	4
Latte	4	Kinahan's Irish Whiskey Coffee	10
Flat White	4	Tea	3.75
Single Espresso	3.5	<i>English Breakfast, Earl Grey,</i>	
Double Espresso	4	<i>Peppermint, Chamomile, Green Tea</i>	
Americano	4		

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