DESSERTS

Sticky toffee pudding **V** Salted toffee sauce, vanilla ice cream	9
Manchester tart panna cotta **V** Coconut, raspberry, caramelized banana	10
Chocolate & almond tart **V** Dark chocolate ganache, toasted almonds, crème fraîche	11
Apple & blackberry crumble **VE** Vegan vanilla ice cream	9
Cheese selection ask your server for today's selection	12.5
Ice creams & sorbets **V VE** *(3 scoops)* ask your server for today's flavours	8

COFFEE

Espresso	4
Americano	4.5
Flat White	5
Cappuccino	5
Irish Coffee Irish whiskey, coffee, sugar, fresh cream	12

COCKTAILS

Espresso Martini	11
Classic Martini	11
Old Fashioned	12
Amaretto Sour	11
Whiskey Sour	13

LIQUEURS

	75ml
Baileys	6
Amaretto Disaronno	7

DESSERT WINE

	75ml	Bottle
A. Quady, Essensia, Orange, 2022 *Muscat, California, United States*	6.1	53
Royal Tokaji, 5 Puttonyos, 2018 *Furmint, Tokaj, Hungary*	—	96

PRESTIGE POURS

	50ml
Hine Rare VSOP Cognac *Silky, floral and gently spiced*	15
Johnnie Walker Blue Label *Layered, smooth and softly smoky*	45
Louis XIII Cognac 400 *Rare, complex and exceptionally long*	400

All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill, which is shared amongst our team. Please inform us of any allergies or dietary requirements before ordering; a full allergen menu is available on request. Due to the nature of our bars, we cannot guarantee the absence of allergens.

Gin, rum, vodka and whisky are served in 25ml measures or multiples thereof unless stated otherwise. 125ml serve available for wines by the glass. We operate challenge 25.