

DESSERTS

Valrohna Chocolate and Almond Samosa (n) - £6.95

Made with one of the world's best dark chocolates coated with almond flakes, served warm, accompanied with a chilled crème Malibu sauce

Masala Chai Crème Brûlée- £6.95

Silky Crème brûlée delicately flavoured with masala chai

Gulab Jamun (n) - £5.50

Sweet, soft, warm dumplings served with Madagascan vanilla ice cream

Rasmalai (n) - £5.50

Saffron infused traditional Indian milk-based dessert

Malai Kulfi Faluda (n) - £5.95

Indian style ice cream made with a hint of cardamom garnished with chopped nuts, soft fine vermicelli and rose syrup

Mango Sorbet - £6.50

Intensely "mangoey" sorbet served with a passion fruit coulis

Organic Gourmet Ice Cream - £6.50

Please select one: Madagascan Vanilla or Dark Chocolate or Honey and Ginger

DESSERT COCKTAIL

Tiramisu Martini - £10

Crème Brûlée Martini - £10

AFTER DINNER DRINKS

Dessert Wine, Sherry and Port

	100ml
Bella Luna - Pedro Ximenez - Jerez - Spain - NV	5
Patricius - Late Harvest Tokaj - Hungary	6
Banyuls 8yr, Vial-Magneres	7
Taylors 10yr -Tawny - Port - NV	8

Brandy

	25ml	50ml
Courvoisier VS	4.50	7
Janneau VSOP Armagnac	4.50	7
Calvados Boulard, Remy Martin	4.50	7
Courvoisier XO	14	22

Single Malts, Scotch, Indian, Bourbon

Glenfiddich 12, Talisker 10	6.50	10
Indri- Trini (Indian)	6.50	10
Glenfiddich 15	9	14
Maker's Mark, Woodford Reserve	4.50	7
Monkey Shoulder, Paul John (Indian)	5	7.50
Johnnie Walker Blue	14	22
McCallan 12	11	18
McCallan 18	24	39
Glenfiddich 21	15	24

Liquers

Sambuca, Baileys, Amaretto, Tia Maria (many others...)	3	4.50
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Hot Drinks

Teas: English Breakfast, Earl Grey, Fresh Mint, Camomile	2.50
Masala Chai (Indian spiced tea)	2.95
Coffee*: Cappuccino, Espresso, Americano	2.95
Liquor Coffees: Irish, French, Baileys (or your choice)	6.95

All prices inclusive of VAT and exclusive of an optional 12.5% service charge
(n) – contains nuts