

DESSERTS

6.5 EACH

CABERNET & CINNAMON POACHED PEARS

marsala sabayon

CHOCOLATE MOUSSE

hazelnuts & dulce de leche ice cream

ALMOND MILLEFEUILLE

winter forest fruits & mascarpone cream

DARK & MILK CHOCOLATE TART

cointreau & clementine jelly

LAVENDER PANNA COTTA

raspberries & passion fruit

HIPPODROME SHOW | 22

lemon meringue / passion fruit & cherry jelly / milk chocolate mousse / cherry alaska
chocolate pudding & salt caramel

ICE CREAM & SORBETS

SELECTION OF BRITISH CHEESE

poached pear & sour cherry bread

TEA & COFFEE

Our Tea Menu has been created by the British tea emporium Tea Palace – offering a wide selection of the finest quality teas, individually wrapped. To see our selection please ask for our beautiful black display box, your server will bring it to your table and can advise you on your selection.

BREAKFAST / EARL GREY / DARJEELING / PEPPERMINT / CHAMOMILE / GREEN TEA

3.25 EACH

We only use the finest Julius Meinl beans to make our coffees

CAPPUCCINO | 3.25

CAFÉ LATTE | 3.25

DOUBLE ESPRESSO | 3

ESPRESSO | 2.5

FILTER | 3

HOT CHOCOLATE | 3.25

ICED COFFEE | 3.25

MACCHIATO | 3.25

MOCHA | 3.25

GUESTS WITH ALLERGIES AND INTOLERANCES SHOULD MAKE A MEMBER OF THE TEAM AWARE,
BEFORE PLACING AN ORDER FOR FOOD OR BEVERAGES. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST FROM YOUR SERVER.
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

DESSERT WINE

SECUA CHARDONNAY DULCE VINO DE LA TIERRA CASTILLA 2010
 the nose dominates the white overripe fruit notes (peach & apple). long deep & unctuous wine. but in the mouth the wine is not predominated by sugar but the acidity is accompanied by some notes underscoring fat, but perfectly integrated into the wine.

CHÂTEAU LEVANT SAUTERNES 2009
 the second wine of the highly-rated chateau liot in barsac, this wine is fruity & filled with aromas of dried apricot & honey. the palate is luscious & tropical.delightful!

ROYAL TOKAJI LATE HARVEST 2012
 delicate flowery nose, showing hints of white peach. on the palate it is of medium weight, sweet but with a good acid balance. flavours of exotic fruits & clean finish of medium length.

QUINTA DE LA ROSA, LATE BOTTLED VINTAGE PORT 2010
 wonderful black moreno cherry flavours & a deep overall richness.

ROYAL TOKAJI GOLD LABEL 2007
 intensely sweet, with lush flavours of caramelised peel, barley sugar, tangerines & peach, all balanced by piercing acidity. fascinating nuances of cinnamon & clove & a mineral finish.

	100ml	Bottle
SPAIN	£5.00	£22.50
FRANCE	£7.00	£30.00
HUNGARY	£8.50	£39.00
PORTUGAL	£9.00	£60.00
HUNGARY		£95.00

SPECIALTY COFFEE

£6.50 EACH

CLASSIC IRISH
 jameson irish whiskey, double cream
BAILEY'S COFFEE
 bailey's chocolate liquor, whipped cream
JAMAICAN COFFEE
 myer's rum, whipped cream

FRENCH COFFEE
 crème de cacao, whipped cream, nutmeg
LONG-ICED COFFEE
 bailey's chocolate, vanilla ice cream, whipped cream
MOCHA MARTINI
 smirnoff vodka, bailey's chocolate

BRANDY, RUM & WHISKY

HENNESSY VS £4.00
COURVOISIER EXCLUSIF £4.75
HENNESSY XO £15.00

DIPLOMATICO RESERVA £6.00
RON ZACAPA 23 YR £8.00

JOHNNIE WALKER FAMILY
 BLACK £4.00 | GOLD £7.50 | PLATINUM £10.00 | BLUE £17.50 | KING GEORGE £80.00
GLENFIDDICH FAMILY
 12YR £4.00 | 15YR £5.00 | 18YR £6.00 | 21YR £10.00 | 30YR £22.50
GLENMORANGIE FAMILY
 10YR £4.00 | LASANTA £5.50 | QUINTA RUBAN £6.00 | ARTEIN £9.00 | SIGNET £10.00

PRICES BASED ON 25ML POURS
 A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.