

DESSERT MENU

HOT & WARM

THE AMBASSADOR'S MELTING CHOCOLATE & HAZELNUT BOMB Rich chocolate ganache, hazelnut, crisp wafer and vanilla ice cream, encased in a dark chocolate sphere, melted with hot white chocolate sauce. Excellente! (v) | 8.75

STICKY TOFFEE PUDDING With caramelised banana and honeycomb ice cream (v) | 6.50

HOME-BAKED CHOCOLATE BROWNIE Belgian chocolate sauce & Bourbon vanilla ice cream (v) | 6.50

APPLE, PLUM & DAMSON CRUMBLE Demerara crumb and vanilla (v) or soya (ve) custard | 5.95

WARM GINGER WINE POACHED BRITISH PLUMS With Cornish clotted cream and crushed amaretti biscuits (v) | 6.75

CHILLED

ICON SHARING DESSERT BIRDCAGE Cameras at the ready. Three tiers of decadent dessert: vanilla cheesecake, strawberry, chocolate & pistachio smash; blackcurrant mousse & mango coulis; home-baked brownie, French almond macaron & pecan praline ice cream (v) | 16.95

LEMON MERINGUE FLAMED ALASKA Lemon mousse roulade rolled in raspberry sugar crunch, topped with vanilla ice cream and flamed meringue, with fresh strawberries (v) | 7.25

CARAMEL CRÈME BRÛLÉE With amaretti biscuits (v) | 5.95

99 PROBLEMS & CHEESECAKE IS ONE Vanilla cheesecake mousse, fresh strawberry sauce, dark chocolate & pistachio bark, ice cream cone (v) | 6.50

TIRAMISU Light sponge soaked in coffee liqueur, mascarpone cream and cocoa (v) | 6.75

BOURBON VANILLA ICE CREAM AFFOGATO Hazelnut, vanilla or caramel flavour syrup, espresso & amaretti biscuit (v) | 5.25

BLACKCURRANT MOUSSE Biscuit base, mango purée, fresh strawberries (ve) | 6.50

ICE CREAMS & SORBET Choose three scoops from blood orange sorbet (ve), double chocolate (v), Bourbon vanilla (v), honeycomb (v) or pecan praline ice cream (v) | 5.50

ROOM FOR A LITTLE ONE?

MINI PUD WITH A COFFEE OR TEA | 5.25

Choose from apple, plum & damson crumble (v), home-baked chocolate brownie (v), caramel crème brûlée (v) or Belgian chocolate & hazelnut mousse (v) *Mini desserts are 350kcal or less*

ADD A MINI PUD TO AN AFTER-DINNER COCKTAIL | 3.00

CHEESE

BRITISH CHEESES Celery, grapes, onion chutney, sourdough bread and Fudge's nut biscuits
Choose three 8.95 | or five 13.95

Made with unpasteurised milk – Lincolnshire Poacher | Sharpham Savour (v) | Cropwell Bishop Stilton (v)
Cenarth Brie (v) | Blacksticks Blue (v) | Fielding Cottage Wensum White soft goats' cheese (v)

ADD 50ML RICH RUBY PORT | 3.00

- HOT DRINKS -

COFFEE

Made from the finest artisan beans; sourced, roasted & blended by our friends at Coffee Collaborative

AMERICANO | 2.75

LATTE | 2.95

SINGLE / DOUBLE

CAPPUCCINO | 2.95

FLAT WHITE | 2.95

ESPRESSO | 2.25 / 2.95

ADD VANILLA, CARAMEL or HAZELNUT FLAVOUR SUGAR-FREE SYRUP (ve) | 50p

NOT A COFFEE LOVER?

CHAI LATTE Warm and aromatic flavours of cinnamon, clove & vanilla | 2.95

ADD A SHOT OF ESPRESSO | 70p

HOT CHOCOLATE | 2.95

With Cointreau | 4.95

IRISH / CALYPSO COFFEE | 4.95

With a shot of whiskey / Tia Maria

BAILEYS LATTE | 4.95

COCONUT OR SOYA, NON-DAIRY MILK ALTERNATIVES, ARE AVAILABLE

LOOSE-LEAF TEA | 2.75

From our partners at Suki Tea, who ethically source and blend our fantastic range of delicious teas

BREAKFAST

WHOLE PEPPERMINT

MANGO TANGO

EARL GREY

ROOIBOS

GREEN TEA SENCHA

LEMONGRASS & GINGER

- COCKTAILS & PORT -

ESPRESSO MARTINI Cîroc French vanilla vodka, Tia Maria, cold-brew coffee. Smooth & intense | 7.95

PORNSTAR MARTINI Cîroc vodka, passionfruit and a shot of Prosecco on the side. Fruity & fun | 8.50

OLD FASHIONED Woodford Reserve Bourbon whiskey, bitters, sugar. Sipped over an ice sphere | 9.50

NEGRONI

ROYALE Bombay Sapphire gin, Martini Riserva Speciale Rubino vermouth, Campari | 7.50

CHOCOLATE ORANGE Cointreau replaces vermouth, finished with chocolate bitters | 8.50

PORT 50ml | 3.50

ADD A MINI PUD TO AN AFTER-DINNER COCKTAIL | 3.00

Choose from apple, plum & damson crumble (v), home-baked chocolate brownie (v), caramel crème brûlée (v) or Belgian chocolate & hazelnut mousse (v) *Mini desserts are 350kcal or less*

ALLERGENS & DIETARY REQUIREMENTS

Our easy to use allergen guide is available on the food section of our website or the Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur, and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Some of our dishes contain alcohol. All items are subject to availability. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 6 or more.