

THE SALT ROOM

DESSERTS

Chocolate Delice Cocoa Sablé, Pretzel, Honey, Milk Ice Cream	8
Choux Bun Spiced Granny Smith Apple, Butterscotch, Mascarpone, Lemon Curd	7
Brillat Savarin Cheesecake Burnt Orange, Caramel, Pumpkin Florentines, Pecan	7
Selection of British Artisan Cheeses Grapes, Chutney, Seeded Crackers	10
The Salt Room Sweets Cinder Toffee 99 Ice Cream, Chocolate Truffles, Spiced Pumpkin Doughnuts, Apple Pâte de Fruit	10
Chocolate Truffles	3.5
Macaron	3.5

DESSERT WINES

75 ML GLASS | 37.5 CL BOTTLE

Sauternes, Château Suduiraut: 37.5cl Bordeaux, France	9	44
Recioto della Valpolicella, L'Eremita, Ca'Rugate: 50cl Veneto, Italy	10.5	62
Rieslaner Auslese, Von 14 Zeilen, Weingut Weegmüller: 37.5cl Pfalz, Germany	9.75	46

PORT

50 ML | BOTTLE

Barros, Late Bottled Vintage, Douro	5.4	50
Barros, 20 Year Old Tawny Douro	8	85

COCKTAILS

Bananaruma Spiced Rum, Crème de Banane, Egg White	10
Mad Monks Benedictine, Green Chartreuse, Cocchi Americano	11
Sweet and Nutty Frangelico, Vodka, Baileys, Double Cream	11
Bourbon Treat Woodford Reserve, Cider Caramel, Orange Bitters	12

COGNACS & ARMAGNACS

50ML MEASURE

Armagnac 1974	20
Armagnac VSOP	9
Maxime Trijol	9
Berneroy Calvados VSOP	9

LIQUEURS

50ML MEASURE

Limoncello	6
Frangellico	6
Sambuca	6
Patron XO	10

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 100% allergen free. A 12.5% discretionary service charge will be added to your bill, 100% of which goes directly to the team.