

THE SALT ROOM

DESSERTS

Chocolate Delice Cocoa Sablé, Praline, Pretzel & Milk	8
Rhubarb Éclair Vanilla Crème Patisserie, Stem Ginger and Sauterne	7
Meringue Sphere Grapefruit, Burnt Citrus, Vanilla Crème Fraîche	7
Selection of British Artisan Cheeses Grapes, Chutney, Seeded Crackers	10
The Salt Room Sweets Pistachio & Pomegranate Financier, Blood Orange Caramels, Pear Pâte de Fruit, Chocolate Truffles, Rhubarb Ripple Ice Cream Cones	10
Seasonal Sorbet	6
Affogato	6
Chocolate Truffles	3.5
Macaron	3.5

DESSERT WINES

75 ML GLASS | 37.5 CL BOTTLE

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

PORT

50 ML | BOTTLE

Barros, Late Bottled Vintage, <i>Douro</i>	5.4	50
Barros, 20 Year Old Tawny <i>Douro</i>	8	85

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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

50 ML MEASURE

Armagnac 1974	20
Bas Armagnac XO, 20 years	14
Armagnac VSOP	9
Maxime Trijol	9
Berneroy Calvados	9

LIQUEURS

50 ML MEASURE

Limoncello	6
Frangelico	6
Sambuca	6
Cazcabel Coffee	7

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.