

THE SALT ROOM

DESSERTS

Baked Cheesecake Burnt Lime, Vanilla, Raspberry & Watermelon Sorbet, Fresh Mint	8
Choux Bun Whipped Bitter Sweet Ganache, Cocoa Tuille, Compressed Cherries, Black Cherry Ice Cream	7
Meringue Sphere English Strawberries, White Balsamic, Vanilla Crème Fraîche, Lemon Verbena	7
Selection of British Artisan Cheeses Grapes, Chutney, Seeded Crackers	10
The Salt Room Sweets Lemon Meringue 99 Ice Cream Cone, Truffle, Cherry & Almond Friand, Strawberry Daiquiri Marshmallow, Raspberry, Rose & Lychee Pâte de fruits	10
Strawberry & Yuzu Sorbet	6
Affogato	6
Chocolate Truffles	3.5
Macarons	3.5

DESSERT WINES

75 ML GLASS | 37.5 CL BOTTLE

Sauternes, Château Suduiraut: 37.5cl Bordeaux, France	9	45
Recioto della Valpolicella, L'Eremita, Ca'Rugate: 50cl Veneto, Italy	11	64
Noble Riesling, Godfrey's Creek, Saint Clair: 37.5cl Marlborough, New Zealand	9.5	46

PORT

75 ML | BOTTLE

Barros, Late Bottled Vintage, Douro	4.5	50
Barros, 20 Year Old Tawny Douro	8	85

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COCKTAILS

Tropical Fashion Plantation Pineapple Rum, Crème de Banana, Angostura Bitters	12
Café Cabana Cazcabel Coffee Tequila, ELLC Vodka, Baileys, Milk, Espresso	12
Mad Monks Benedictine, Green Chartreuse, Cocchi Americano, Citrus, Peychaud's Bitters	12
Rye Not Beneroy Calvados, Bullet Rye Whisky, Absinthe, Angostura Bitters, Peychaud's	12

COGNACS & ARMAGNACS

50ML MEASURE

Armagnac 1974	20
Armagnac XO	14
Armagnac VSOP	9
Maxime Trijol VS	9
Calvados	9

LIQUEURS

50ML MEASURE

Limoncello	6
Frangelico	6
Akashi Tai Yuzu	8.5
Sambuca	6
77 Black Cold Brew Coffee & Vanilla	6

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.