

THE SALT ROOM

DESSERTS

The Salt Room Sweets	12
Satsuma & Poppy Candy Ice Cream, Banoffee Tart, Canele Bordelais and Lemon Crème Fraiche, Pistachio Macaron.	
Dark Chocolate & Caramel Delice	9
Tonka Bean Ice Cream, Peppermint, Coco Nib Brittle	
Passionfruit Cheesecake	9
Mango & Lime Sorbet, White Chocolate, Pistachio	
Caramelised Apple Parfait	8
Milk Crumb, Honey Tuille, Granny Smith Sorbet	
Selection of British Artisan Cheeses	12
Chutney, Grapes, Seeded Crackers	
Espresso Affogato	6
Chocolate Truffles	3.5
Macarons	3.5

DESSERT WINES

37.5CL & 50CL BOTTLE

Sauternes, Château Suduiraut: 37.5cl <i>Bordeaux, France</i>	10.5	49
Recioto della Valpolicella, L'Eremita, Ca'Rugate: 50cl <i>Veneto, Italy</i>	11	70
Malvasia Vin Liastos, Monemvasia Winery: 37.5cl <i>Laconia, Greece</i>	14.5	68
Rivesaltes, Tuilé, Dom Brial 75cl <i>Roussillon, France</i>	6.5	54

PORT & FORTIFIED

50ML | BOTTLE

Barros, Late Bottled Vintage, <i>Douro</i>	6.5	65
Barros, 20 Year Old Tawny <i>Douro</i>	9	85

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COCKTAILS

Pecan Express	12
Woodford infused Pecan, Frangelico, Coffee	
Orange Dream	12
Grand Marnier, Cointreau, Amaretto, Citrus Sorbet	
Apple Teaser	12
Chevanceau Blanc, Woodford Reserve, Citrus	
Cherry Sunday	12
Sapling Vodka, Chambord, Cherry	

COGNACS & ARMAGNACS

50 ML MEASURE

Armagnac 1974	22
Armagnac XO	14
Armagnac VSOP	9
Maxime Trijol VS	9
Berneroy Calvados	9
Hennessy XO	38

LIQUEURS

50 ML MEASURE

Limoncello	7
Frangelico	6
Sambuca	6
Kahlúa	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.