

# THE SALT ROOM

## DESSERTS

<b>The Salt Room Sweets</b>	12
Satsuma & Poppy Candy Ice Cream, Banoffee Tart, Canelé Bordelais and Lemon Crème Fraiche, Pistachio Macaron.	
<b>Chocolate Tart</b>	8
Pistachio Ice Cream	
<b>Caramelised Apple Parfait</b>	8
Milk Crumb, Honey Tuile, Granny Smith Sorbet	
<b>Whiskey Baba</b>	9
Savarin Sponge, Old-Fashioned, Mascarpone, Candied Pecans	
<b>Selection of British Artisan Cheeses</b>	12
Chutney, Grapes, Seeded Crackers	
<b>Espresso Affogato</b>	6
<b>Chocolate Truffles</b>	3.5
<b>Macarons</b>	3.5

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## DESSERT WINES

37.5CL & 50CL BOTTLE

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

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## PORT & FORTIFIED

50ML | BOTTLE

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

# THE SALT ROOM

## COCKTAILS

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

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## COGNACS & ARMAGNACS

50 ML MEASURE

<b>Armagnac 1974</b>	22
<b>Armagnac XO</b>	14
<b>Armagnac VSOP</b>	9
<b>Maxime Trijol VS</b>	9
<b>Berneroy Calvados</b>	9
<b>Hennessy XO</b>	38

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## LIQUEURS

50 ML MEASURE

<b>Limoncello</b>	7
<b>Frangelico</b>	6
<b>Sambuca</b>	6
<b>Kahlúa</b>	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.*