

THE SALT ROOM

DESSERTS

Mille-Feuille <i>Chamomile Cream, Fig Jam, Whipped Yoghurt</i>	9
Chocolate Crèmeux <i>Pistachio, Milk Sorbet & Blackberries</i>	9
A Twist of Lemon <i>Lemon Cheesecake, Lemon & Mint Jelly</i>	8
The Salt Room Sweets <i>Nutella Marshmallow, Pâte de Fruit, Caramel & Miso Ice Cream, Passion Fruit Macaron</i>	12
Selection of British Artisan Cheeses <i>Chutney, Grapes, Seeded Crackers</i>	12
Espresso Affogato	6
Chocolate Truffles	3.5
Macarons	3.5

DESSERT COCKTAILS

Nutella Espresso Martini <i>Ojo de Dios Cafe Mezcal, Kinahan's Irish Whiskey, Frangelico, Coffee, Nutella Ice Cream</i>	13
Hibiscus Cherry Martini <i>58&Co Triple Distilled Vodka, Amaretto, Hibiscus Cherry</i>	12.5
Masala Chai <i>Spice Infused El Dorado 5yr, Falemum Liqueur, Tea, Condensed Milk</i>	11
Apple Meringue <i>Cut Spiced Rum, Calvados, Elderflower, Cinnamon Foam</i>	11

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

(v) Vegetarian (vg) Vegan

Please alert your server to any allergies or dietary requirements. 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 free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

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PORT & FORTIFIED 50CL BOTTLE

Barros, Late Bottled Vintage <i>Douro</i>	5.5	65
Barros, 20 Year Old Tawny <i>Douro</i>	9	85

COGNACS & ARMAGNACS

Burnt Faith Brandy		9
Bernoy Calvados VSOP		9
Baron de Sigognac 20yr		21
Hennessy VS		11
Hennessy XO		38

HOT BEVERAGES

Espresso <i>Single/Double</i>	2.5/3
Americano	3
Latte	3.5
Flat White	3
Cappuccino	3.5
Cortado	3
Macchiato	3
Hot Chocolate	3.5
Irish Coffee <i>Kinahan's Irish Whiskey</i>	9.5
Teas <i>English Breakfast, Earl Grey, Peppermint, Camomile, Green Tea</i>	3

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