

THE SALT ROOM

DESSERTS

Chocolate Mousse , <i>Honeycomb*</i>	8
Salted Caramel Tart , <i>Crème Fraîche (v)</i>	9
Vanilla Soft Serve , <i>Apple Compote, Crumble Topping (v)*</i>	9
Artisan British Cheese , <i>Crackers, Chutney</i>	6 each/ 14 selection of 3
Ice Creams and Sorbets (v/vg)*	3 each
Sea Salt Chocolate Truffles (v)*	6 3 pieces

DESSERT COCKTAILS

Smoked Old Fashioned , <i>Evan Williams, Beesou, Cocchi Di Torino</i>	12
The Salt Room Godmother , <i>58&Co House Vodka, Coffee Wine Liqueur, Amaretto</i>	12
Nutella Espresso Martini , <i>Oko de Dios Cafe Mezcal, Kinahan's Irish Whiskey, Frangelico, Coffee, Nutella Ice Cream</i>	13.5
Hibiscus Cherry Martini , <i>58&Co Triple Distilled Vodka, Amaretto, Hibiscus Cherry</i>	13.5

DESSERT WINES	37.5CL & 50CL BOTTLES	Gls	Btl
Sauternes, Château Suduiraut <i>37.5cl Bordeaux, France</i>		11.5	52.5
Recioto della Valpolicella, L'Eremita, Ca'Rugate <i>50cl Veneto, Italy</i>		15	74.5
Malvasia Vin Liastos, Monemvasia Winery <i>37.5cl Laconia, Greece</i>		15	72
Rivesaltes, Tuilé, Dom Brial <i>75cl Roussillon, France</i>		6.5	57

(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	Gls	Btl
Barros, Late Bottled Vintage	<i>Douro</i>	6	70
Barros, 20 Year Old Tawny	<i>Douro</i>	9	90

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, Chamomile, Green Tea</i>	3



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