

DESSERTS

BASQUE CHEESECAKE (V)	10	CHURRO BITES (V)	8
		Valrhona chocolate & sea salt sauce	
ENGLISH CUSTARD TART (V)	9	CHOCOLATE, CHERRY	8
Strawberry sorbet		& ALMOND PARFAIT (VG)	


THE SALT ROOM FISH FOOD SOFT SERVE (V) TO SHARE 16
 Vanilla soft serve spinning on a lazy Susan with a parade of toppings: wafer fans, sprinkles, fudge pieces, marshmallows, chocolate & strawberry sauce. Built for sharing, designed for indulgence.

COFFEE COMPANIONS

The perfect sweet finish to enjoy with coffee, after-dinner cocktails and good company.

NOUGAT x2	4
SALT CARAMEL TRUFFLES x3	6
MANGO MARGARITA LOLLIPOP	6

AFTER DINNER COCKTAILS

 SAKE MERINGUE	13
Akashi-Tai Umeshu & Yuzushu, Italian meringue	
BASQUE CHEESECAKE CARAJILLO	12.5
Licor 43, Cazcabel Coffee, espresso, cheesecake foam	
BEER OLD FASHIONED	13.5
Evan Williams, Rittenhouse Rye, Estrella Inedit syrup	
TONKA BEAN WHISKEY HIGHBALL	12.5
Monkey Shoulder infused with tonka bean, lemon, Fever-Tree White Grape & Apricot	

DESSERT WINES

		Glass 75 ML	Bottle
2013	CHATEAU DU JUGE	8	/ 40 375ML
	Cadillac, Bordeaux, France		
2016	VIN SANTO DEL CHIANTI	9.5	/ 56 500ML
	Bonacchi, Tuscany, Italy		
2020	RECIOTO DI SOAVE	12.5	/ 74 500ML
	La Perlara, CaRugate, Veneto, Italy		

(V) - Vegetarian, (VG) - Vegan, (VGO) - Vegan option available, (GF) - Non gluten containing ingredients. Please inform your server of any allergies or dietary needs. While we take care to accommodate, our open kitchen means we can't guarantee allergen-free dishes. A discretionary 12.5% service charge goes entirely to our team. We are a cashless venue.



CHEF'S RECOMMENDED
FAVOURITE DISHES



THE SALT ROOM