

DESSERTS

BASQUE CHEESECAKE (V)	10	BISCOFF CHEESECAKE (VG)	10
ENGLISH CUSTARD TART (V)	9	CHURRO BITES (V)	8
Strawberry sorbet		Valrhona chocolate & sea salt sauce	

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
Cadillac, Bordeaux, France			375ML
2016 VIN SANTO DEL CHIANTI		9.5	/ 56
Bonacchi, Tuscany, Italy			500ML
2020 RECIOTO DI SOAVE		12.5	/ 74
La Perlara, CaRugate, Veneto, Italy			500ML

(V) - Vegetarian, (VG) - Vegan, (VGO) - Vegan option available.

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