



DESSERTS



สวนดอกไม้ FLOWER GARDEN 1011 kcal

A collection of indulgent desserts, made for two.

Mango and sweet sticky rice with a traditional Thai dripping sauce and coconut ice cream, velvety chocolate and praline mousse with a dacquoise biscuit base served with raspberry sorbet and a selection of fresh summer berries.

£10 PER PERSON

(Minimum two people)

COCONUT CRÈME BRÛLÉE 538 kcal

Classic set coconut and vanilla custard with a caramelised sugar crust.

8

STICKY TOFFEE PUDDING 530 kcal

With vanilla ice cream and toffee sauce.

9

CHOCOLATE DELICE 316 kcal

Velvety chocolate and praline mousse with a dacquoise biscuit base.

8

CHOCOLATE BOMBE 811 kcal

Dark chocolate sphere, filled with chocolate mousse, hot caramel sauce and raspberries.

10

Add flaming Shanky's Whip caramel liqueur +2.5

MANGO STICKY RICE 492 kcal

A Thai classic. Succulent mango served with a sweet sticky rice.

9

ICE CREAM 84 kcal per scoop

Chocolate | Madagascan Vanilla
Salted Caramel | Coconut Milk

7 for 3 scoops

BAKED LEMON CHEESECAKE 397 kcal

With raspberry coulis.

8

SORBET 84 kcal per scoop

Mango | Lemon | Raspberry

7 for 3 scoops

DESSERT COCKTAILS

RONGNANG

Hatozaki Blended Whisky | Shanky's Whip |
Mozart White Chocolate Liqueur | Popcorn Syrup | Cream

13

PINEAPPLE & WHITE CHOCOLATE OLD FASHIONED

Chivas Regal 12 year old Whisky | Briottet Crème de Cacao
and Pineapple Liqueurs | Chocolate Bitters | Sugar

13

ESPRESSO MARTINI




Absolut Vanilla Vodka | Kahlua |
Fresh Espresso | Vanilla Sugar

11

COCONUT KEY LIME

Havana 3 year old Rum | Coconut | Lime |
Sugar | Coconut Foam (Contains Egg)

12

 Suitable for vegetarians |  Vegan option available, ask for details |  Gluten free | All of our dishes are prepared in a kitchen where nuts, gluten and all other allergens are present, therefore we cannot guarantee that any dish is completely free from allergens due to the risk of cross contamination. Detailed allergen information is available upon request and on our website. If you have a food allergy, intolerance or sensitivity please ensure you inform your server before placing your order.

DESSERT WINES

PLUM SAKE, AKASHI TAI <i>Hyogo, Japan</i>	50ml 7.5	PEDRO XIMENEZ <i>Spain</i>	100 ml 12	375ml 45	
LBV 2016 PORT, DOW'S <i>Douro Valley, Portugal</i>	100ml 8	700ml 50	TOKAJI ASZÚ, BÉRES 5 PUTTONYOS <i>Tokaj, Hungary</i>	100ml 12	500ml 58
NOBLE LATE HARVEST, NEDERBURG <i>Western Cape, South Africa</i>	100ml 9	375ml 32			

SPIRITS & LIQUEURS

Our after-dinner spirits & liqueurs taste great with coffee or served affogato style with a scoop of artisan vanilla ice cream and a single shot of espresso.

BAILEYS	7.5	SHANKY'S WHIP	8
KAHLUA	7.5	MOZART WHITE CHOCOLATE	8.5
AMARETTO DISARONNO	8	GRAND MARNIER	9

Served at 50ml (25ml available upon request)

COFFEE

ESPRESSO	3	CAPPUCCINO	3.5
DOUBLE ESPRESSO	3.5	LATTE	3.5
AMERICANO	3.5	HOT CHOCOLATE	3.5

Oatly Oat Milk 100% vegan friendly (50p charge)

LOOSE LEAF TEA

CHAMOMILE FLOWERS A Chamomile flower herbal infusion	3.5	EARL GREY The embodiment of the finest English tea	3.5
GREEN (CHUN MEE) A tangy aroma accompanied by a slight sweetness	3.5	ENGLISH BREAKFAST A marvellously dark infusion with a malty spiciness	3.5
GREEN TEA WITH JASMINE BLOSSOM A perfume - like bouquet and a delicate, flowering taste	3.5	MINT MADNESS A real thirst-quencher with no fruity notes but a delicious and vitalizing "minty" taste	3.5