



DESSERT MENU

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PEANUT BUTTER BRULEE with strawberry sorbet	£ 5.50
GLAZED COCONUT CUSTARD TART	£ 5.50
MILLE FEUILLE of milk and dark chocolate	£ 5.50
WARM APPLE & CINNAMON CRUMBLE farm fresh double cream	£ 6.50
CARAMEL CHEESE CAKE with sesame seed crunch	£ 6.50
CHEF'S CHEESE BOARD SELECTION crackers and quince chutney	£ 8.50
SAMPLING PLATTER a treat of our pastry chef's favourites	£16.50

HEALTHY OPTIONS

SEASONAL FRUITS with mango sorbet	£ 5.50
ICE-CREAM & SORBET SELECTION please ask your server about today's specials	£ 6.00

HOT BEVERAGES

Espresso	£ 2.00
Double espresso	£ 2.50
Café latte	£ 2.50
Cappuccino	£ 2.50
Café Americano	£ 2.20
Mocha	£ 2.80
Hot chocolate	£ 2.50
Tea	£ 2.50

DIGESTIFS

DESSERT WINE

Tokaji, Azsu 5 Puttonyos (125 ml)	£ 9.50
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COGNACS (all served in 50 ml)

Courvoisier V.S.	£ 5.00
Courvoisier V.S.O.P.	£ 6.50
Hennessy V.S	£ 4.50
Hennessy V.S.O.P	£ 7.00
Remy Martin V.S.O.P	£ 6.50

PORTS (all served in 100 ml)

Cockburn's	£ 6.00
Grahams	£ 6.00
Taylor's	£ 6.00

all prices are inclusive of VAT
an optional 12.5% service charge will be added to your bill
22 Hertsmere Road, Canary Wharf, London E14 4ED, England