



AN INDEPENDENT FOODIE HUB



— DESSERTS —

STRAWBERRIES & CREAM 6.50

Strawberries macerated in pink peppercorn, lime, hibiscus & star anise, strawberry consomme, vanilla bavarian, basil sorbet, strawberry jam doughnut, marshmallow

(Cartton Ratafia, Chardonnay Liqueur - €6/50ml)

CARROT & COCONUT 6.50

Carrot cake, coconut sorbet, passionfruit & lime curd, blueberry macerated in coriander seeds, walnut, lime salt

(Facile XO rum liqueur €5.50/25ml)

CHOCOLATE 6.50

Hot chocolate fondant, oven roasted banana, banoffee ice cream cherry syrup

(Mar 7, Pedro Ximenez Sherry - €6.75/50ml)

CHEESE 7.50

Classic garnish, crackers, seasonal chutney

(Cal em 20 year Tawny Porto €7.50/50ml)

If you have any allergens/intolerances, please ask a member of staff for more details



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