



DRINKS
— M E N U —



COCKTAILS

SIGNATURE



Chocolate Orange Negroni 2.0 units **9.50**

A seasonal twist on the famous negroni. Campari, Martini Rosso and Cointreau stirred with indulgent chocolate syrup and finished with a freeze-dried orange wheel



Pomegranate Gin Sour 2.4 units **10.00**

Warner's London Dry Gin shaken with punchy pomegranate, lemon juice, sugar syrup and egg whites - the perfect balance to a spicy dish



The Bakewell 1.7 units **9.50**

Created for our Hammersmith London Restaurant

The Bakewell Tart flavours served in a Martini glass. Disaronno Amaretto shaken with Baileys Irish Cream liqueur, cherry & vanilla flavour syrup and half & half



Choc-A-Block 1.4 units **9.50**

Created for our Birmingham Restaurant

Made with Absolut® Vanilia Vodka, Baileys Chocolat Luxe, Monin Salted Caramel Syrup and chocolate toffee sauce

CLASSIC



Cosmopolitan 1.4 units **9.50**

No cocktail list is complete without the 'Cosmo'. Vodka, Triple Sec and cranberry, shaken together and finished with fresh orange peel



Margarita 2.9 units **9.50**

Why mess with a classic? Tequila blended with Triple Sec and lime juice, finished in a Martini glass with a salt rim



Mojito 1.9 units **9.50**

Bacardi, fresh mint, fresh lime and sugar, topped with soda



Long Island Iced Tea 2.5 units **10.00**

A masterclass in white spirits of rum, gin and vodka, shaken together with Tequila and Triple Sec, topped with Coca-Cola Zero Sugar to create a one-of-a-kind LIIT



Highland Bramble 2.3 units **10.00**

A twist on the classic using Hendrick's Gin shaken with Chambord, lemon juice and elderflower syrup. Finished with a cucumber twist

TWISTED



B+B's Knees 2.0 units **9.50**

Warner's Honeybee Gin, Triple Sec, honey, sour mix and pineapple juice, shaken over ice and served with a lemon twist



Mango & Passion Fruit Mojito 1.9 units **9.50**

Topped with Dead Man's Fingers Spiced Rum and Fever-Tree Ginger Ale, muddled with fresh mint and lime



Orange & Maple Whiskey Sour 1.7 units **10.00**

Shanky's Whip Irish Whiskey Liqueur shaken with orange juice, maple syrup, lemon juice, sugar syrup and egg whites

SHORT



Cherry Amaretto Sour 1.4 units **10.00**

Disaronno Amaretto shaken with cherry & vanilla flavour syrup, lemon juice, sugar and egg whites, to create a smooth-bodied, sour drink



Old Fashioned 2.2 units **10.00**

Glenfiddich 12-Year-Old Malt Whisky, shaken with sugar syrup and Angostura bitter drops



Negroni 2.0 units **9.50**

Campari, Warner's London Dry and Martini Rosso stirred over ice

COCKTAILS

MARTINI



Espresso Martini 2.4 units 9.50

Absolut® Vanilia Vodka, Tia Maria, a shot of espresso and a little chocolate twist



Pornstar Martini 2.5 units 10.00

Absolut® Vanilia Vodka, shaken with passion fruit purée and served with a shot of Prosecco on the side



Popstar Martini 1.8 units 10.00

Our twist on the Pornstar. Absolut® Vanilia Vodka and Chambord, shaken with strawberry syrup and pineapple juice and served with a shot of Prosecco on the side



French Martini 1.6 units 9.50

With a twist, Absolut® Raspberri and Chambord shaken with pineapple juice and finished with raspberry dust and served with a shot of Prosecco on the side



Tiki Tini Inspired by the team at Whiteley 1.5 units 9.50

Smirnoff Mango & Passion Fruit Twist Vodka and Dead Man's Fingers Pineapple Rum, shaken with pineapple juice, watermelon purée and grenadine

SPARKLING



French 75 2.6 units 10.00

With a twist, Bombay Citron Pressé Gin stirred together with Prosecco and soda



Aperol Spritz 1.4 units 9.50

Aperol with Prosecco, topped with soda and an orange wheel



Limoncello Spritz 2.1 units 9.50

Limoncello served with Prosecco, topped with soda and served with lemon wheels and a sprig of thyme



Sbagliato 1.8 units 10.00

Campari and Martini Rosso, topped with Prosecco and served over ice with an orange peel twist



Raspberry Poinsettia 1.5 units 9.50

Triple Sec and Chambord, mixed with cranberry, raspberry purée and topped with Prosecco

VIRGIN



Passion Fruit Spritz 124kcal 5.75

Our classic Pornstar without the alcohol, using STRYKK NOT Vanilla Vodka



Virgin Mojito 46kcal 5.75

Refreshing Mojito without the alcohol, using STRYKK NOT Rum

MOCKTAILS



Apple & Raspberry Smash 83kcal 4.75

Apple juice mixed with cranberry, raspberry syrup topped with Fever-Tree Ginger Ale



Passion & Spice 94kcal 4.75

Passion fruit purée with lime juice and topped with Fever-Tree Ginger Ale



Orange Fizz 116kcal 4.75

Orange juice and cranberry topped with Schweppes Slimline Lemonade



Cherry Bakewell 138kcal 4.75

A twist on the classic. Cranberry mixed with cherry and amaretto syrups, finished with a cocktail cherry

SPIRITS

+ PAIR WITH A MIXER

ALL SPIRITS INCLUDE A MIXER

GIN

Tarquin's Rhubarb & Raspberry 37.5% 0.9 units **7.75**

Pairs perfectly with Fever-Tree Ginger Ale

Tarquin's British Blackberry 41.3% 1.0 units **7.75**

Pairs perfectly with Fever-Tree Mediterranean Tonic water

Edinburgh Gin Rhubarb & Ginger 40.0% 1.0 units **7.35**

Edinburgh Gin Raspberry Liqueur 40.0% 1.0 units **6.95**

Edinburgh Gin Classic Dry 40.0% 1.0 units **7.35**

Gordon's Premium Pink 40.0% 1.0 units **6.85**

Bombay Sapphire London Dry 40.0% 1.0 units **6.95**

Pairs perfectly with Fever-Tree Aromatic Tonic water

Bombay Citron Pressé 40.0% 1.0 units **7.15**

Tanqueray Flor de Sevilla 41.3% 1.0 units **7.15**

Hendrick's 41.3% 1.0 units **7.55**

Pairs perfectly with Fever-Tree Refreshingly Light Tonic water

VODKA

Absolut® 40.0% 1.0 units **6.95**

Absolut® Vanilia 38.0% 1.0 units **6.95**

Absolut® Raspberri 40.0% 1.0 units **6.95**

Ketel One 40.0% 1.0 units **6.95**

Pairs perfectly with Fever-Tree Italian Blood Orange Soda

WHISKY/WHISKEY

Jameson Orange 38.0% 0.8 units **6.75**

Jameson Irish 40.0% 1.0 units **6.75**

Jack Daniel's No.7 Bourbon 40.0% 1.0 units **6.95**

Gentleman Jack 40.0% 1.0 units **7.15**

Exceptionally smooth Bourbon with sweet vanilla, fruit and light spice.

Pairs perfectly with Coca-Cola Zero Sugar

Woodford Reserve 43.2% 1.1 units **7.05**

Johnnie Walker Black Label 38.0% 1.0 units **7.25**

Johnnie Walker Green Label 43.0% 1.1 units **7.65**

Blended Scotch Whisky made entirely with single malts from the four corners of Scotland. Best served over ice.

Glenfiddich 12 YO 40.0% 1.0 units **7.15**

The Glenlivet 12 YO 40.0% 1.0 units **7.35**

Talisker 10 YO 45.8% 1.1 units **7.45**

Shanky's Whip Whiskey Liqueur 33.0% 0.8 units **6.75**

Try this in our Orange & Maple Whiskey Sour cocktail

SPIRITS

+ PAIR WITH A MIXER

ALL SPIRITS INCLUDE A MIXER

RUM

Malibu Strawberry 21.0% 0.5 units **6.65**

Captain Morgan Spiced 35.0% 0.9 units **6.65**

Captain Morgan Dark 40.0% 1.0 units **6.65**

Captain Morgan White 37.5% 0.9 units **6.65**

Dead Man's Fingers Spiced 37.5% 0.9 units **6.95**

Dead Man's Fingers Pineapple 37.5% 0.9 units **6.95**

Mount Gay Eclipse 40.0% 1.0 units **6.85**

Mount Gay Black Barrel 43.0% 1.1 units **7.25**

Rich, complex, yet a smooth and rounded rum, pairs perfectly with Fever-Tree Ginger Ale

Mount Gay XO 43.0% 1.1 units **7.75**

Dos Maderas 5+5 40.0% 1.1 units **7.55**

A 'double aged' rum with flavours of vanilla, prunes and rich spice. Best served over ice

MIXERS

Fever-Tree Refreshingly Light Tonic 200ml 30kcal

Fever-Tree Mediterranean Tonic 200ml 72kcal

Fever-Tree Aromatic Tonic 200ml 74kcal

Fever-Tree Pink Grapefruit Soda 200ml 30kcal

Fever-Tree White Grape & Apricot Soda 200ml 40kcal

Fever-Tree Ginger Ale 200ml 68kcal

Fever-Tree Rhubarb & Raspberry Tonic 200ml 38kcal

Fever-Tree Italian Blood Orange Soda 200ml 40kcal

Red Bull Sugar Free 330ml 10kcal

SHOTS

Sierra Tequila Silver 38.0% 1.0 units **5.45**

Sierra Tequila Reposado 38.0% 1.0 units **5.45**

Sierra Antiguo Añejo 40.0% 1.0 units **5.65**

Antica Classic Sambuca 38.0% 1.0 units **5.25**

Antica Black Sambuca 38.0% 1.3 units **5.35**

Antica Raspberry Sambuca 38.0% 1.3 units **5.35**

Tequila Rose 15.0% 0.4 units **5.45**

BOMBBS

Jägerbomb 21.0% 0.5 units **6.00**

Skittle Bomb 40.0% 1.0 units **6.00**

Berry Bomb 38.0% 1.0 units **6.00**

+ More spirits available at the bar

Adults need around 2,000 kcal a day

WINES

BY THE GLASS OR BOTTLE

SPARKLING

	Bottle	125ml
Champagne Bernard Remy, Carte Blanche Brut France 12.0% Lime and lemon, with honey and brioche	50.00	
Champagne Bernard Remy, Brut Rosé NV France 12.0% Refreshing strawberry with a zesty finish	50.00	
Prosecco Brut Superiore, Prapian Organic Estate Italy 11.5% Crisp apple and pear, and a lively fruit finish	37.00	
Cava Bodegas Pinord + & + Seleccion Brut Spain 11.5% Crisp and elegant, citrus flavours of lemon	34.00	
Prosecco, Favola Extra Dry Italy 11.0% Crisp, refreshing and irresistibly fruity	32.00	7.40
Prosecco Rosé, Sacchetto Brut Italy 11.5% Refreshing strawberry fruits	32.00	7.40



REFRESHING ROSÉ

	Bottle	250ml	175ml
Côtes de Provence, Château de l'Aumérade, Aumérade Style France 12.5% Cranberry, red cherry and a touch of grenadine	33.00		
Tempranillo Rosé Organic, Mesta, Uclés Spain 12.0% Candied strawberry with lots of fresh fruit	28.00	11.00	8.20
Pinot Grigio Blush, Novità Italy 12.0% Off-dry, fruity cherries and strawberries	25.00	9.80	7.30
Zinfandel Blush, Zin Heaven USA 10.5% Vanilla and strawberry flavours with a creamy finish	23.50	9.20	6.90

Alcohol units guide for wines

Alc % vol	9%	10%	11%	12%	13%	14%
Bottle 750ml	6.8	7.5	8.3	9.0	9.8	10.5
Large Glass 250ml	2.3	2.5	2.8	3.0	3.3	3.5
Medium Glass 175ml	1.6	1.8	1.9	2.1	2.3	2.5
Small Glass 125ml	1.1	1.3	1.4	1.5	1.6	1.8

WINES

BY THE GLASS OR BOTTLE

FRESH WHITES

	Bottle	250ml	175ml
Chablis, Domaine Jean Gouley France 12.5% Classic with a mouth-watering, razor-sharp finish	46.00		
Riesling, Jim Barry 'The Lodge Hill' Australia 12.5% Pink grapefruit, lime and tropical guava	38.00		
Gavi del Comune di Gavi, San Silvestro 'Fossili' Italy 12.5% Fresh green apple and lemon, spicy, yet mouth-watering finish	34.50		
Albariño, Coral do Mar, Pazo do Mar Spain 13.0% Orange peel, peach and white flowers	33.00		
Sauvignon Blanc, Saint Clair New Zealand 13.0% Gooseberry, passion fruit and grapefruit	31.00	12.10	9.00
Viognier, Viña Edmara Chile 13.5% Apricots, pineapple and peaches	29.50	11.60	8.60
Verdejo Organic, Mesta, Uclés Spain 12.0% Herbal aromas with pineapple, lime and white pepper	28.50	11.20	8.30
Grillo Organic, Colomba Bianca 'Vitese' Italy 13.0% Ripe gooseberry and pear over a creamy texture	27.00	10.60	7.90
Chardonnay Unoaked, 'Foundstone', Berton Vineyard Australia 13.5% Candied lemon, pineapple and peach	25.50	10.00	7.40
Pinot Grigio, Novità Italy 12.0% Vibrant pear and citrus flavours	25.00	9.80	7.30
Sauvignon Blanc, Tierra Antica Chile 12.5% Juicy passion fruit and grapefruit with hints of nettles and citrus	24.00	9.40	7.00
Chenin Blanc, Wild Garden South Africa 12.0% Mango and pineapple, very fruity notes	23.00	9.00	6.70

WINES

BY THE GLASS OR BOTTLE

SUMPTUOUS REDS

	Bottle	250ml	175ml
Barolo, San Silvestro 'Patres' Italy 14.0% Savoury with red fruit and earthy notes. Traditional through to a super-dry finish	51.00		
Cabernet Sauvignon, Jim Barry 'Cover Drive' Australia 14.0% Silky, juicy blackcurrant giving a moreish finish	40.00		
Bordeaux, Château Julien France 14.5% Chunky plummy fruit, dark chocolate and pepper	38.00		
Chianti, Bonacchi Gentile Italy 12.5% Light with ripe red cherry fruit, easy drinking and fruity	34.00		
Zinfandel, Maggio 'Old Vines', Lodi USA 13.5% Full-bodied, velvety dark fruit, vanilla and spice	32.00	12.50	9.30
Rioja Reserva, Bodegas Ondarre Spain 13.5% Leather, vanilla and spice, elegant and textured	30.50	11.90	8.90
Garnacha Organic, Mesta, Uclés Spain 13.0% Juicy, vibrant red fruit flavours	29.50	11.60	8.60
Camenère, Undurraga Chile 13.0% Coffee aromas with a juicy cherry fresh finish	29.00	11.40	8.50
Pinot Noir, Viña Edmara Chile 13.5% Cherry and strawberry, fresh and light	27.50	10.80	8.00
Shiraz, 'Foundstone', Berton Vineyard Australia 14.5% Juicy blackberry jam, eucalyptus and vanilla	25.50	10.00	7.40
Malbec, El Camino Argentina 13.0% Light spicy, black plum and vanilla	25.00	9.80	7.30
Merlot, Tierra Antica Chile 12.5% Cherries and plums, with a touch of chocolate	23.50	9.20	6.90

BEERS, CIDERS + LOW ALCOHOL

Range may vary upon location

DRAUGHT

Pravha Pint 4.0% 2.3 units

Birra Moretti Pint 4.6% 2.6 units

Asahi Super Dry Pint 5.2% 3.0 units

BrewDog Punk IPA Pint 5.4% 3.1 units

Corona Pint 4.5% 2.6 units

Aspall Cyder Pint 5.5% 3.1 units

Guinness Pint 4.1% 2.3 units

DRAUGHT CHASERS ADD A CHASER TO YOUR PINT

Jameson Irish 40% 1.0 units **5.25**

Jack Daniel's No.7 Bourbon 40% 1.0 units **5.45**

Glenfiddich 12 YO 40% 1.0 units **5.65**

BEER BOTTLES

Heineken 330ml 5.0% 1.7 units **5.50**

Peroni 330ml 5.1% 1.7 units **5.60**

Peroni Gluten Free 330ml 5.1% 1.7 units **5.60**

Peroni Capri 330ml 4.2% 1.4 units **5.80**

Corona 330ml 4.5% 1.5 units **5.70**

Brewdog Punk IPA 330ml 5.6% 1.8 units **5.80**

Brewdog Planet Pale Ale 330ml 4.3% 1.4 units **5.80**

Brewdog Lost Lager 330ml 4.5% 1.5 units **5.80**

CIDER BOTTLES

Rekorderlig Strawberry & Lime 500ml 4.0% 2.0 units **6.30**

Rekorderlig Wild Berries 500ml 4.0% 2.0 units **6.30**

Rekorderlig Blood Orange 500ml 4.0% 2.0 units **6.30**

Old Mout Pineapple & Raspberry 500ml 4.0% 2.0 units **6.50**

Old Mout Berries & Cherries 500ml 4.0% 2.0 units **6.50**

LOW ALCOHOL

Asahi Super Dry 0% 330ml 0% 50kcal **5.20**

Birra Moretti 0% 330ml 0.05% 66kcal **5.00**

Peroni 0% 330ml 0% 76kcal **5.00**

Corona Cero 330ml 0% 56kcal **5.10**

Brewdog Punk AF 330ml 0.5% 0.2 units 50kcal **5.10**

Rekorderlig Strawberry & Lime Zero Alcohol 500ml 0% 196kcal **5.20**

Guinness 0.0 538ml 0% 0 units 91kcal **5.50**

Adults need around 2,000 kcal a day

SOFT DRINKS

Fentimans Mandarin & Seville Orange Jigger 275ml 107kcal **4.10**

Fentimans Victorian Lemonade 275ml 107kcal **4.10**

Fentimans Rose Lemonade 275ml 49kcal **4.10**

Fentimans Ginger Beer 275ml 107kcal **4.10**

Coca-Cola Icon 330ml 139kcal **3.75**

Diet Coke Icon 330ml 1kcal **3.65**

Coca-Cola Zero Icon 330ml 1kcal **3.65**

J20 Orange & Passion Fruit 275ml 52kcal **3.70**

J20 Apple & Mango 275ml 50kcal **3.70**

Appletiser 275ml 129kcal **3.75**

Barr American Cream Soda 330ml 32kcal **3.55**

✦ CHECK OUT OUR MOCKTAILS IN THE COCKTAILS SECTION

HOT DRINKS

Latte 97kcal **2.95**

Cappuccino 93kcal **2.95**

Flat White 57kcal **2.95**

Americano **2.75**

Black 6kcal or 50kcal with 95ml milk

Espresso 4kcal **2.25**

Double Espresso 6kcal **2.55**

Hot Chocolate 224kcal **3.05**

✦ Add cream to your hot chocolate for 20p 235kcal

Tea **2.25**

(English Breakfast 1kcal, Mint 1kcal, Raspberry 2kcal, Camomile 1kcal, Green Tea 1kcal)



AFTER DINNER DRINKS

Toffee Nut Latte 197kcal **3.45**

Classic latte infused with toffee nut syrup and finished with whipped cream and caramel sauce

Black Forest Hot Chocolate 318kcal **3.75**

Classic hot chocolate recipe with cherry & vanilla syrup and topped with cream and a cherry on top

Irish Coffee 57kcal **5.75**

Jameson Irish Whiskey with Americano coffee, topped with fresh whipping cream

Baileys Latte 4kcal **5.75**

Calypso Coffee 6kcal **5.75**

Orange & Maple Whiskey Sour 1.7 units **10.00**

The Bakewell 2.0 units **9.50**

Created for our Hammersmith London Restaurant

Choc-A-Block 1.4 units **9.50**

Created for our Birmingham Restaurant

SMALL PLATES

4 FOR 21 OR 3 FOR 16

◆ **Beef Burnt Ends 6.5**
Drizzled with our homemade chimichurri (431kcal)

Chimichurri Flatbread (ve) 6
Brushed with our homemade chimichurri (467kcal)

Mac + Cheese Bites (v) 6
Macaroni blended with oozing cheese, breaded and deep-fried for a golden finish (413kcal)

Asian Crispy Beef 6.5
Tossed in hoisin, cucumber, spring onions, chilli and coriander (596kcal)

◆ **Canadian King Scallops** 7.5**
Cooked over charcoal with plenty of garlic butter, served in a scallop shell (253kcal)

◆ **Garlic King Prawns** 7.5**
Cooked over charcoal with plenty of garlic butter, served with stonebaked flatbread (421kcal)

Salt + Pepper Squid[~] 7.5
With fresh chilli and parsley, served with garlic mayo (500kcal)

Halloumi Fries (v) 6
Hand-cut and coated in a light crispy crumb (429kcal)

Tomato Bruschetta (ve) 5.5
Freshly cut cherry tomatoes, red onion and basil, served on garlic-rubbed, stonebaked flatbread (201kcal)

◆ **Sticky Chicken Wings[^] 7**
Charcoal-cooked wings tossed in BBQ sauce and fresh parsley (360kcal)

Butter Chicken Wings 7
Charcoal-cooked wings tossed in a traditional butter sauce and fresh coriander (589kcal)

Crispy Onion Bhaji (v) 6
Handmade, served with our cucumber, mint and yoghurt raita (178kcal)

CHEESE + WINE SHARING EXPERIENCE

CHEESEBOARD + 2 GLASSES OF WINE FOR 25
OR UPGRADE TO THE BOTTLE FOR 35

Choose from - Mesta Organic Garnacha Uclés or Mesta Organic Verdejo Uclés

be **drinkaware**.co.uk

Full allergen information is available upon request. All prices include VAT. All spirit units based on single 25ml measure unless stated. Drinks menu descriptions may not list every individual ingredient and drink garnishes may vary. No optional additions to hot drinks have been included in the calories stated, except for where milk is added. The additional milk calories are based on semi-skimmed milk. **Food and drink ingredients can occasionally be substituted or changed at short notice so please review the allergy information on the website at the time of your visit and ask your server when you arrive.** The calories provided are based on the average serving size for the whole dish or drink as detailed on the menu, unless otherwise stated. We ensure that the calorie information provided is as accurate as possible and correct at time of printing however, some product variation may occur. Ingredients are occasionally substituted or changed which may affect the calorie information. All prices include VAT. © Reg. Trademark used in agreement with the Trademark owner. "v" = suitable for vegetarians, "ve" = suitable for vegans. Our vegan dishes are made to a vegan recipe but we cannot guarantee that they are suitable for those with MILK or EGG allergies. "May contain bones or shell pieces."

[†] Contains tentacles and rings. [‡] May contain small traces of alcohol. [§] May contain fruit stones. Fish, meat and poultry dishes may contain bones. Dishes do not list every ingredient, please ask for more information. Enjoy our complimentary beef-seasoned Popcorn (117kcal) while browsing through the menu. ◆ Cooked in our Kopa oven, for a unique, smoky flavour.

Alcohol served to over 18s only. Proof of age may be required when asked. Products subject to availability. Double up available on any spirit and mixer, all day, every day. All alcohol % vol information is correct at the time of printing, however these can change throughout the year. Please ask a team member or see bottle label for up to date information. We remind all our guests to drink responsibly. For more information on responsible drinking visit www.drinkaware.co.uk

[†] Fizz Special is Valid on Prosecco (Favola Extra Dry) and Prosecco Rosé (Sacchetto Brut) only, every Tuesday-Thursday, all day. Products may be substituted in the case of availability issues. Management reserves the right to withdraw/change offers (without notice), at any time.

Adults need around 2,000 kcal a day

DESSERTS

Mango Kulfi (v) 6.5

An indulgent creamy Indian-style ice cream, with mango coulis and topped with lime zest (418kcal)

🍷 Caramelised Banoffee Cheesecake (v) 7.5

Vanilla cheesecake topped with caramelised banana from our Kopa oven and drizzled with caramel sauce (600kcal)

Triple Chocolate Brownie (v) 6.5

Served with vanilla ice cream and chocolate toffee sauce (646kcal)

Eton Mess Sundae® (v) 6.5

Meringue layered with vanilla ice cream, mixed berries and whipped cream (394kcal)

Sticky Toffee Pudding (v) 6.5

Served with vanilla ice cream (720kcal)

Chocolate Churros Sundae (v) 7

Vanilla ice cream with warm triple chocolate brownie and chocolate toffee sauce. Topped with cream and warm cinnamon sugar churros (804kcal)

🍷 Belgian Chocolate Cookie Dough (v) 7.5

Freshly baked in our Kopa oven, with vanilla ice cream, speculoos crumb and drizzled with chocolate toffee sauce (784kcal)

Trio of Mini Desserts (v) 7

Warm triple chocolate brownie, lemon drizzle cake and warm cinnamon sugar churros. Served with vanilla ice cream (680kcal)

Tiramisu^ 6.5

Our boozy tiramisu layered with coffee and brandy-soaked sponge, with a light mascarpone cream (452kcal)

Chocolate Torte® (ve) 6.5

Decadent chocolate mousse on a chocolate sponge base, topped with freeze-dried raspberries. Served with mixed berries (264kcal)

+ **Vanilla Ice Cream (v) 1.00** (67kcal)

+ **Vanilla Vegan Ice Cream (ve) 1.00** (79kcal)

Affogato (v) 4.5

Vanilla ice cream served with a freshly ground shot of espresso to pour over (106kcal)

Vegan option available (ve) (117kcal)

Mini Pud + Hot Drink (v) 6

Mini warm triple chocolate brownie with your choice of hot drink (261kcal without hot drink)

+ **Upgrade your hot drink to a cocktail for 4.00**

Choose from: Orange + Maple Whiskey Sour 1.7 units, Choc-a-Block 1.4 units and The Bakewell 1.7 units

Cheeseboard (v) Single 8 / Sharer 15

A selection of five delicious British cheeses: Served with crackers, onion confit, crisp celery and apple. **Single** (885kcal) / **Sharer** (1,747kcal) serves 2