



## DESSERTS

<b>Gooseberry Pavlova (V)</b> <i>Sherry Poached Gooseberry, Walnut Mascarpone, soft shell Meringue</i>	6.0
<b>Chocolate Mousse, Tahini Brownie, Poached Cherries, Dukkah (Vg)</b>	6.5
<b>Honey Parfait, Sesame Brittle, Figs (V)</b>	5.5
<b>Grapefruit Posset (V)</b> <i>Burnt Grapefruit, White Chocolate, Rosemary</i>	5.5
<b>Vanilla Ice Cream, Crushed Biscotti (V)</b> <i>Add Pedro Ximenez Sherry – 2.0</i> <i>Add Espresso (Affogato) – 1.8</i>	3.5
<b>Mixed Homemade Chocolate Chunks</b> <ul style="list-style-type: none"><li>- <i>Chilli &amp; Pistachio (Vg)</i></li><li>- <i>White Chocolate &amp; Black Sesame Praline (V)</i></li><li>- <i>Dark Chocolate, Apricot &amp; Cardamom (Vg)</i></li></ul>	4.0

## DIGESTIF

<b>Lakes Distillery, The One</b> <i>British blended whisky from the Lake District.</i> <i>Silky smooth, slightly smoky with hints of spice Vg</i>	3.0
<b>Carlos I Gran Reserva Brandy de Jerez</b> <i>Spanish brandy aged in very old sherry casks</i>	3.6
<b>Metaxa 5 Star</b> <i>A blend of grape brandy from Greece aged for up to five years &amp; Aegean Muscat wine. Soft, smooth &amp; sweet</i>	2.9
<b>Piedra Luenga Vg</b> <i>Organic Pedro Ximenez sherry from the heart of Andalucia</i>	3.0
<b>Briottet Creme de Figue</b> <i>Fig liqueur from a French artisan producer, served with cardamom</i>	2.9
<b>L'Arack de Musar</b> <i>Traditional Lebanese drink, produced by Chateau Musar</i>	3.8
<b>Noveltea, The Tale of Tangier</b> <i>A Moroccan green mint tea and rum composition served warm or chilled Vg</i>	5.0



Harissa Kitchen is the sister company of Food Nation, a social enterprise inspiring people about good food with food education projects in schools and the local community.