



DESSERT MENU

Chocolate Mousse 6.5

Tahini Brownie, Roast Pear, Dukkah (Vg)

Honey Parfait 5.5

English Wildflower Honey, Sesame Brittle, Figs (V)

Lemon & Pistachio Baklava 4.5

Vanilla Mascarpone (V)

Vanilla Ice Cream, Crushed Biscotti (V) 3.5

Add Pedro Ximenez Sherry - 2.0

Add Pink Lane Espresso (Affogato) - 1.8

Mixed Homemade Chocolate Chunks 4.0

- Chilli & Pistachio (Vg)

- White Chocolate & Black Sesame Praline (V)

- Dark Chocolate, Apricot & Cardamom (Vg)

DIGESTIF

Lakes Distillery, The One 3.0

British blended whisky from the Lake District, silky smooth, slightly smoky with hints of spice (Vg)

Carlos I Gran Reserva Brandy de Jerez 3.6

Spanish brandy aged in very old sherry casks

Metaxa 5 Star 2.9

A blend of grape brandy from Greece aged for up to five years and Aegean Muscat wine, soft, smooth & sweet

Piedra Luenga 3.0

Organic Pedro Ximenez sherry from the heart of Andalucia (Vg)

Briottet Creme de Figue 2.9

Fig liqueur from a French artisan producer, served with cardamom

L'Arack de Musar 3.8

Traditional Lebanese drink, produced by Chateau Musar

Noveltea, The Tale of Tangier 5.0

A Moroccan green mint tea and rum composition served warm or chilled (Vg)

Espresso Spice 7.5

Seedlip Spice 94, Pink Lane Espresso, Alnwick Golden Spiced Rum, Brown Sugar, Coffee & Stem Ginger Brittle



COFFEE

Pink Lane Coffee (Vg)

Americano 2.2

Flat White 2.4

Latte 2.4

Cappuccino 2.4

Mocha 2.8

Espresso 2.0

Iced Coffee 2.4

TEA

Yorkshire Tea 2.0

Earl Grey 2.2

Harissa Specials (Vg)

Fresh Maghrebi Mint Tea 2.5

Mint, Gunpowder Tea

Royal Maghrebi Mint Tea 2.6

Mint, Gunpowder Tea, Saffron

Estate Tea Co.

Loose Leaf Teas (Vg) 2.4

White Pomegranate

Orange Blossom Oolong

Apple, Cinnamon & Hibiscus

Herbal Teas 2.2

Lemon & Ginger

Orange & Rooibos

Chamomile

CHOCOLATE

Pilgrims' Holy Island Hot Chocolate 2.8

Harissa Hot Chocolate 2.8

Chilli & Cinnamon

(Vg) Suitable for Vegans