



DESSERT MENU

Chocolate Mousse 5.5

Tahini Brownie, Blood Orange & Rose, Dukkah (Vg)

Honey Parfait 5.0

English Wildflower Honey, Sesame Brittle (V)

Lemon & Pistachio Baklava 5.0

Vanilla Mascarpone (V)

Vanilla Ice Cream, Spiced Biscuit (V) 3.5

Add Pedro Ximenez Sherry - 2.0

Mixed Homemade Chocolate Chunks 4.0

- Chilli & Pistachio (Vg)

- White Chocolate & Black Sesame Praline (V)

- Coffee & Allspice (Vg)

DIGESTIF

Lakes Distillery, The One 3.3

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

Carlos I Gran Reserva Brandy de Jerez 3.8

Spanish brandy aged in very old sherry casks

Metaxa 5 Star 3.2

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 3.2

Fig liqueur from a French 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 Coffee, Alnwick Golden Spiced Rum, Brown Sugar, Coffee & Stem Ginger Brittle

(V) Vegetarian (Vg) Vegan

Please speak to us regarding allergies or intolerances.



COFFEE

Pink Lane Coffee (Vg)

**Freshly Ground,
Locally Roasted Filter Coffee 2.2**

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

(Vg) Suitable for Vegans