

Desserts

Dulce de Leche Ice Cream *gf* 4

Baked Ricotta Cheesecake Lemon Curd, Basil, Raspberry Compote 7.5

Arabic Coffee Torte Malt, Dark Chocolate Sorbet 9

Whole Wood-fired Baked Tunworth Cheese (*For two, to share - 10 per person*)
Carrot & Blackberry Chutney, Croutons

Cocktails After

Chocwork Orange 10
Black Cow Vodka, Cointreau, Mr Blacks Coffee, Vanilla Syrup Foam

Kentucky Pear 10
Woodford Reserve, Pear Liqueur, Lillet Blanc

Sweet & Smokey 11
Mezcal, Fig Liqueur, Honey Syrup, Orange Bitters

Sparkling Sorbet 11
Cazcabel Honey, Lemon Cordial, Grapefruit Bitters, Prosecco,
Passionfruit Sorbet

Dessert Wines

Marsanne, Cane Cut, Tahbilk 50cl *gf* *btl. 38 | gls. 6*
Victoria, Australia 2015

Black Muscat, Elysium, Quady 37.5cl *gf** *btl. 35 | gls. 7.5*
California, USA 2017

Port

500ml btl.

LBV Port, Barros Douro, Portugal *gf* 4.5 50

2005 Colheita Port, Barros Douro, Portugal *gf* 7 75

*All dishes containing a * are Vegan | gf, gluten free ingredients*

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be 100% allergen free. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.