

## Desserts

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**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

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**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

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**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.**

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**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.