

## Desserts

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**Dulce de Leche Ice Cream**\* 4

**Eton Mess** Rose, Pistachio, Raspberry\* 9

**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

**Ruby Negroni** 11  
Salcombe Gin, Campari, Port, Raspberry Syrup, Prosecco Millesimato

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

**Sparkling Sorbet** 12  
Salcombe Rosé Saine Marie Gin, Elderflower Liqueur, Prosecco,  
Apple Sorbet

## Dessert Wines

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**Late Harvest Sauvignon Blanc, Viña Echeverría\*** 37.5cl *btl. 30 | gls. 6*  
Valle de Curico, Chile


**Black Muscat, Elysium, Quady** 37.5cl *btl. 34 | gls. 7.5*  
California, USA 2017

**Port** *75ml btl.*

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

**2005 Colheita Port**, Barros Douro, Portugal\* 7.5 80

*All dishes containing  are Vegan | All dishes containing \* are NGCI No Gluten-containing 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 free from unintentional allergens. 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.