

# Burnt Orange

## Desserts

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<b>70% Chocolate Mousse</b>	sesame halva, orange (GF)	8.5
<b>Ginger &amp; Cardamom Treacle Tart</b>	vanilla cream (V)	8
<b>Dulce de Leche Ice Cream</b>	chocolate crumb (GF)	4
<b>Chocolate Truffles</b>	salted caramel (GF)	4
<b>Baked Tunworth Cheese</b>	fig & bullet chilli jam, croutons (V)	12

## Cocktails

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<b>Coconut &amp; Strawberry Negroni</b>		12.5
Takamaka Koko, Takamaka Overproof, Campari, Cocchi Americano, strawberry		
<b>Sticky Toffee Espresso Martini</b>		14
Brown butter Ramsbury Vodka, Licor 43, Cazcabel coffee, PX sherry, miso-caramel, coffee		
<b>Banana Bread Old Fashioned</b>		13
Brown butter Evan Williams bourbon, Remy Martin 1738, rye, spiced banana, walnut		

## Dessert Wines

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	75ml	btl
<b>Coteaux du Layon Saint Aubin, Domaine des Forges</b>	Loire, France 50cl	7 42
<b>Vin Santo del Chianti, Bonacchi</b>	Tuscany, Italy 50cl	9.5 56

## Port

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	50ml	btl
<b>Porto Branco, Quinta do Vallado</b>	Douro, Portugal 75cl	5.5 56
<b>LBV Porto, Quinta do Vallado</b>	Douro, Portugal 75cl	6 60

## Sherry

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<b>Romate Pedro Ximenez</b>		10
<b>Sanchez Romate Fino</b>		8

(VE) - Vegan. (V) - Vegetarian. (VGO) - Vegan option available.  
All dishes marked (GF) are NGCI no gluten-containing ingredients.

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## Sake

75ml

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<b>Akashi-Tai Shiraume Umeshu</b>	8.5
<b>Akashi-Tai Yuzu</b>	9.5

## Digestif

50ml

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<b>Amaro Montenegro</b>	9.5
<b>Disaronno Amaretto</b>	8.5
<b>Frangelico</b>	8.5
<b>Pallini Limoncello</b>	8
<b>Bepi Tosolini Sambuca</b>	8
<b>Bepi Tosolini Grappa di Moscato</b>	11.5

## Hot Beverages

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<b>Espresso Single/Double</b>	3.5/4
<b>Americano</b>	4
<b>Latte</b>	4
<b>Flat White</b>	4
<b>Cappuccino</b>	4
<b>Hot Chocolate</b>	4
<b>Irish Coffee Kinahan's Irish Whiskey</b>	10
<b>Teas</b> Breakfast, Earl Grey, Peppermint, Chamomile, Green Tea	3.75

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