

THE SCULLERY

KITCHEN & BAR

The sweeter things in life

Lemon posset, cherry compote, Florentine biscuit / 8 (GF)

Apple and blackberry crumble, custard / 8 (GFO, VGO)

Snickers cheesecake, caramel cream / 8

Crème Brulee, fresh berries, orange biscuit / 8 (GFO)

Marble chocolate pudding, white chocolate sauce, vanilla ice cream / 8

Ginger pudding, stem ginger sauce, pouring cream / 8 (GFO, VGO)

Cheeseboard: stilton, aged cheddar, brie, crackers, onion chutney / 11 (GFO)

Fudge Sundae: vanilla ice cream, toffee sauce, chocolate fudge, honeycomb, shortbread biscuit / 8 (GFO)

Trio of ice cream: Chocolate, Strawberry, Vanilla, Salted Caramel, Mango sorbet / 6 (GF, VGO)

Affogato: an espresso served with vanilla ice cream / 5 (GF, VGO)

Recommended Dessert Wines, Port, Cognac and Whiskey

Maison Sichel Sauterne: complex notes of honey and candied fruit / 7.8 / glass

Boschendal Vin d'or: tremendous fruit core, sweet tangerine and tropical fruit / 8.5 / glass

Balas Ruby Port: fresh raspberry and cherry, long finish / 6.6 / glass

Bulas Tawny 10 YO: aged in oak, 10 years, complex fresh fruit flavours / 8.8 / glass

Remy Martin VSOP: classic dried apricot, candied pear and vanilla / 7 / 25ml / 12 / 50ml

Lagavulin 16 YO Single Malt: this classic malt is deep, dry and peaty / 15 / 25ml / 26 / 50ml

Hot Drinks

Espresso / 3.5

Americano / 4

Cappuccino / Latte / 4.5

Mocha / 5

Macchiato / Flat White / 4

Liquor Coffees / 8 / Irish/Calypso/Bailey's and more...

Pot of tea for one / 3.5 / English breakfast, Peppermint, Green, Decaf

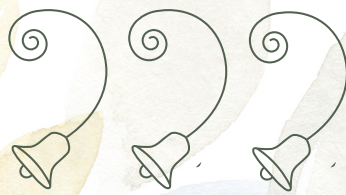
Earl Grey / 4

Hot Chocolate / 5.5

Frappe / 4

GF - the dish is gluten free GFO - gluten free option available VGO - vegan option available

Please advise us of any dietary requirements or allergies prior to ordering



THE SCULLERY

KITCHEN & BAR