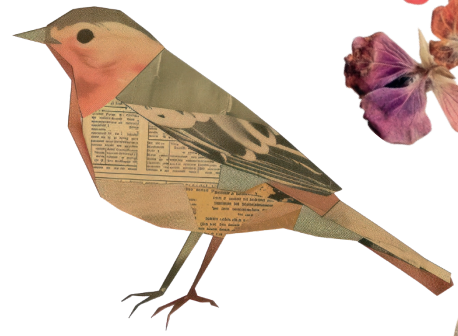


THE SCULLERY KITCHEN



The sweeter things in life

Lemon posset, passion fruit coulis, Florentine biscuit / 9 (GF)

Eton Mess Cheesecake: vanilla and raspberry, torched Swiss meringue, fresh berries, red berry coulis / 10

Creme Brulee, blueberries, orange biscuit / 9 (GFO)

Black Forest: chocolate brownie, cherry compote, cherry and clotted cream ice cream / 9.5 (GFO, VGO)

Ginger pudding, stem ginger sauce, pouring cream / 9 (GFO, VGO)

Bakewell Tart, pouring cream / 9.5 (GFO, VGO)

Blood orange Crepe Suzette, vanilla ice cream, Grand Marnier liqueur shot / 14 (without alcohol / 9)

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

Trio of Ice Cream: Chocolate, Strawberry, Vanilla, Salted Caramel, Cherry, Mango Sorbet / 6 (GF, VGO)

Affogato: espresso, vanilla ice cream / 6 (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

Bulas 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 / 3.75

Americano / 4.25

Cappuccino / Latte / 4.75

Mocha / 5.25

Macchiato / Flat White / 4.25

Liqueur Coffees / 8.25 / Irish/Calypso/Bailey's and more...

Pot of tea for one / 3.75 / English breakfast, Peppermint, Green, Decaf

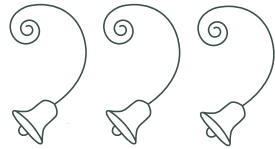
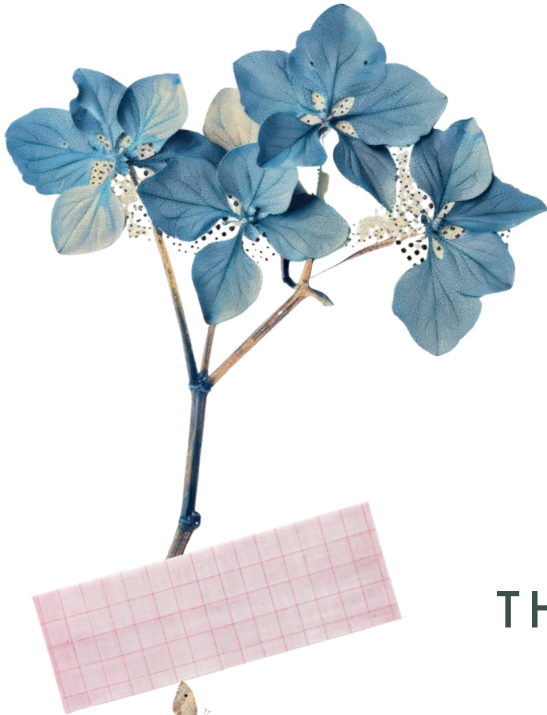
Earl Grey / 4.25

Hot Chocolate / 5.75



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

