

DESSERTS



STICKY TOFFEE PUDDING (V)

£12.00

Rhubarb ice cream, ginger butterscotch, fig & thyme compote

Suggested Dessert Wine Pairing

Dandelion Vineyards, 30yo Pedro Ximénez

£18.00

Barossa Valley, Australia, 2023

YUZU & TONKA BEAN MOUSSE (VE)

£12.00

Passionfruit sorbet, raspberry namelaka, lime & almond crumble

MANJARI CHOCOLATE BAKED CHEESECAKE

£13.00

Miso wafer, espresso chocolate blini, caramel crémeux

CLASSIC TIRAMISU TABLESIDE SERVICE

£14.00

Lady fingers, mascarpone mousse, coffee, cocoa powder



HONEY CRÈME BRÛLÉE (V)

£14.00

Caramelised milk ice cream, lemon marshmallow, bee pollen, strawberries



This dessert is made with honey from the beehives on our rooftop.

You can view the hives on the 4th floor of Roman House.

You can also try out our signature Honey Gin in 1906.

YORKSHIRE CHEESE PLATTER

£18.00

Yorkshire Brie, Harrogate Blue, Dale End Cheddar, Crottin, fruit chutney, quince jelly, celery sticks, grapes, tomatoes, Thomas Fudge crackers

Please ask your server for our full list of digestifs and port.

(V) Vegetarian, (VE) Vegan

Please inform a team member of any allergies or intolerances before placing your order. Although we take the utmost care in preparing our food and handling allergens, we cannot guarantee the complete absence of allergen traces in our preparation areas or ingredients. Our food and drinks are prepared in environments where cross-contamination with allergens may occur, and our menu descriptions do not list all ingredients. If you have any questions or need assistance with our allergen information, please ask a team member.

A discretionary service charge of 12.5% will be added to the total bill.

DESSERT WINES

**LUIS FELIPE EDWARDS,
LATE HARVEST, VIOGNIER-
SAUVIGNON BLANC** £10.00
Colchagua Valley, Chile

**DANDELION VINEYARDS,
30YO PEDRO XIMÉNEZ** £18.00
Barossa Valley, Australia

**DISZNOKO, LATE HARVEST
TOKAJI (V)** £18.00
Tokaji, Hungary

**MONEMVASIA WINERY
TSIMBIDI, MONEMVASIA
MALVASIA (V)** £20.00
Laconia, Greece

GROOT CONSTANTIA (V) £30.00
Constantia, South Africa

DESSERT COCKTAILS

CHOCOLATE ORANGE £16.50
Cointreau, espresso, crème de cacao, Kahlua, cream

STRAWBERRY SHORTCAKE £16.50
Disaronno, Frangelico, cream, milk, strawberry puree

CHERRY BAKEWELL £16.50
Luxardo Sangue Morlacco, Velvet Disaronno, Frangelico, cream

B&B ESPRESSO MARTINI £16.50
Brandy, Baileys, Kahlua, espresso

PORT

QUINTA BARROS £10.00
LBV, 2019

QUINTA DE ROMANEIRA (V) £11.00
10 Year Tawny

QUINTA BARROS (V) £15.00
20 Year Tawny

QUINTA DE ROMANEIRA (V) £19.00
Colheita, 2007

HOT DRINKS

LIQUEUR COFFEE £9.50
Americano, brown sugar, cream

} Jameson Whisky
} Kahlua
} Disaronno
} Baileys
} Martell VS
} Grand Marnier

GRAND HOT CHOCOLATE £6.50
Whipped cream, marshmallows, chocolate powder, caramel sauce

LIQUEUR HOT CHOCOLATE £9.50
} Jameson Whisky
} Kahlua
} Disaronno
} Baileys
} Martell VS
} Grand Marnier

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