

PENNY BLUE

• FOOD & LOUNGE •

DESSERTS

BITTER CHOCOLATE & BOURBON SET CUSTARD (GF,V)	7
Toasted chocolate crumb, honeycomb, crushed meringue & salted caramel ice-cream	
BLACKBERRY & ORANGE TIRAMISU (V)	7
Caramel espresso-soaked sponge, vanilla mousse, whipped mascarpone	
BANANA & CHOCOLATE BRIOCHE BREAD & BUTTER PUDDING (V, VE)	7.5
Vanilla ice-cream	
PINEAPPLE & PECAN CHEESECAKE (V)	7.5
With toasted coconut & toffee sauce	
MAPLE TOASTED GINGERBREAD (V)	7
Creamed blue cheese, roast apricot, orange gel glaze, toasted pine nuts	
LOCAL CHEESE & BISCUITS (V)	10
Celery, medjool dates, chutney	

DESSERT WINE

ESSENSIA ORANGE MUSCAT,	26
ANDREW QUADY (37.5CL BTL)	
Rich and delicious with vibrant peach & orange notes. Pairs fantastically with chocolate	
CASTELNAU DE SUDUIRAUT	30
SAUTERNES (37.5CL BTL)	
Pleasant aromas of fragrant orange blossom, spices & fudge	

FORTIFIED WINE

	50ml/70ml
TAYLORS FINE WHITE PORT	3.75/5
CROFT RESERVE TAWNY	4.25/5.5

AFTER DINER COCKTAILS

ESPRESSO MARTINI	9
Vanilla vodka, Kahlua, sugar syrup, double espresso shot	
OLD FASHIONED	8.8
Bourbon, brown sugar, Angostura Bitters, soda dash	

TEA & COFFEE

ESPRESSO	1.95
AMERICANO	2.7
LATTE	3.4
CAPPUCCINO	3.4
FLAT WHITE	3.3
FARRER'S TEA	from 2.3
English Breakfast, Earl Grey, Lemon & Ginger, Mint, Green Tea	

(V) VEGETARIAN (GF) GLUTEN FREE (VE) VEGAN

APRIL 23

OUR KITCHENS HANDLE ALL OF THE MAIN ALLERGENS, PLEASE ADVISE OUR TEAM OF ANY FOOD ALLERGIES