



INDIAN SUMMER DESSERTS

All of our desserts are homemade with the best ingredients and love

Mango Brûlée 7
Served with coconut shortbread
(NGCI)

Vegan Passionfruit Cheesecake 7
(V, NGCI) (Contains nuts)

Dark Chocolate Mousse
Served with chai coconut cream and shortbread hearts 7
(V, NGCI on request)

LIQUEUR DESSERTS 7

Chocolate ice-cream with Cointreau
Mango mojito sorbet with Prosecco
Coffee sorbet with Baileys

DESSERT WINE

Rubis Chocolate Wine
An indulgent blend of Tempranillo and premium chocolate flavours
Bottle 32
Glass 5

Orange Muscat
From the Orange Muscat grape, it has aromas of orange blossom and a gentle, natural sweetness
Bottle 35
Glass 7

LIQUEUR COFFEE 7.5

Choose your favourite!
Irish, Amaretto, Baileys, Jamaican (rum), Calypso (Tia Maria), French (brandy)

Vg - Vegetarian V - Vegan DF - Dairy Free NGCI - Non Gluten Containing Ingredients

Our dishes are prepared in a kitchen where nuts are present, therefore we cannot guarantee a nut free zone.

All food is freshly prepared so please allow us time to prepare your order. Our chicken is all free-range and additive free.

All of our dishes are individually prepared without the use of additives or colourants.

A 10% discretionary charge will be added to all bills. All monies go directly to the staff.

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