

DESSERTS

Snickers chocolate & peanut butter fondant, peanut praline,
salted caramel ice cream (allow 15 mins) (n)

9

Apple and spiced plum crumble, oats, vanilla creme Anglaise

8

Sticky toffee pudding, Muscavado toffee sauce,
vanilla ice cream

8

Hazelnut nougatine served semi-fredo, lime gel, poached pear,
meringue shards (n)

8

Chocolate mousse, caramelised banana, mint,
brandy snap, passion fruit gel (vg)

8

Creme caramel, soaked raisins, tuille

8

Profiteroles to share, chocolate brownie bites, salted caramel ice
cream, toffee sauce, toasted marshmallows

12

The Con Club sharing cheeseboard, chutneys, fruits, biscuits (v)

12

(pto for ports, sherrys and dessert wines)

Ice Cream:

Vanilla // Salted Caramel // Rum & Raisin //

Chocolate // White Chocolate

Sorbet: (vg) Mango // Apple

1 Scoop 2 2 Scoop 4 3 Scoop 5

Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our team, who will be pleased to provide you with more detailed information. Prices are inclusive of VAT. There will be a discretionary 10% service charge.

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HOT DRINKS

Espresso	1.8	English Breakfast	
Double Espresso	2.6	Earl Grey	
Macchiato	2.8	Peppermint	
Americano	2.8	Fresh Mint	
Cortado	3	Berry Burst	
Flat White	3	Chamomile	
Latte	3	Green	
Cappuccino	3	Jasmine	
Mocha	3.5	Apple & Cinnamon	
Hot Chocoloate	4	Lemon & Ginger	
Liquor Coffee	6.5	Chai	All 2.2
Irish / French / Tia Maria / Amaretto / Baileys			

DESSERT WINE

Moscato Dasti, Fontanafredda	4.6
Harveys 12yr signature cream	5.2
Rubis Chocolate Ruby Wine	4.5
Chateau Laulerie	4.0
Micaela Sherry	5.0
-Amontillado (pale, medium-dry)	
-Pedro Ximenez (dark, rich, sweet)	
-Manzanilla (pale, dry)	
Fonseca 10yr Tawny Port	5.0
Quinta Do Crasto Ruby Port	5.0

DESSERT COCKTAILS

Espresso Martini	9.5
Lemon Cheese Cake	9.0
Strawberry & Cream	9.5
White Choc Bounty	9.5
Toblerone	9.0

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