

DESSERTS

Sticky toffee pudding, Muscavado toffee sauce,
vanilla ice cream

8

Tarta de Santiago, creme fraiche, candied lemon **(n)**

8

Vanilla Creme Brulee

8

Snickers chocolate fondant (allow 15 mins cooking time),
salted caramel ice cream, peanut praline **(n)**

9

Rhubarb Pavlova, meringue, creme chantilly,
Kaffir lime leaf, lemon verbena

8

Sugared doughnut balls, Nutella dipping sauce **(n)**

7/4

Profiteroles to share, toasted marshmallows, brownie bites,
chocolate sauce, seasonal berries, caramel ice cream

16

The Con Club sharing cheeseboard, celery, grapes,
red onion marmalade biscuits (v)

15

Ice Cream:

Vanilla // Salted Caramel // Rum & Raisin //
Chocolate // White Chocolate

Sorbet: (vg) Mango // Apple // Raspberry

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 15% 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

Aves Del Sur, Chile	4.6
Harveys 12yr signature cream	5.2
Rubis Chocolate Ruby Wine	4.5
Recioto della Valpocella, Italy (500ml bottle)	18
Sherry Xeco	5.0
-Amontillado (pale, medium-dry)	
-Pedro Ximenez (dark, rich, sweet)	
-Fino (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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