

# H<sup>A</sup>BAR

ON 6<sup>TH</sup>

ROOFTOP BAR | KITCHEN | CLUB

## TO FINISH

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### AFTER DINNER COCKTAILS

BELUGA VODKA & FROZEN LEMON SGROPPINO	12
ESPRESSO MARTINI	12
CHOCOLATE NEGRONI	12

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### DESSERTS

VEGAN CHERRY CRUMBLE, ALMOND GRANOLA, CUSTARD (VG)	8
PICKLED BLACKBERRY & APPLE MERINGUE, CREAM, CARAMAC SORBET (V)	9
DARK CHOCOLATE, COFFEE & WHISKY MOUSSE CLOTTED CREAM, ICE CREAM (V)	10
WHITE CHOCOLATE & RHUBARB PANNA COTTA, RHUBARB SORBET	8
SELECTION OF SORBETS & ICE CREAMS (GF/V)	6
SMOKED CHEDDAR, SOFT BLUE, GOAT'S LOG, TRUFFLE HONEY, SOURDOUGH	12

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### FORTIFIED WINES

SAUTERNES, CHÂTEAU LES MINGETS, FRANCE 2014 75ML	7
ALEATICO, SALICE SALENTINO DOLCE, ITALY 2012 75ML	8
PEDRO XIMÉNEZ, MIRA LA MAR, SPAIN 75ML	8
WARRE'S 2008 LBV 75ML	10
WARRE'S OTIMA 10 YEAR OLD TAWNY 75ML	11

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### HOT DRINKS

TEAS & FRESH INFUSIONS	3.25
COFFEE	3.50
HOT CHOCOLATE	3.95
LIQUEUR COFFEE	11

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(V) VEGETARIAN If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.  
(VG) VEGAN  
(GF) GLUTEN-FREE