

# To finish

## Desserts

**Brookies Chocolate Brownie**, topped with cookie dough and toasted hazelnut praliné, vanilla ice cream **V** 591 kcal 9

**Berry Pavlova**, meringue, vanilla Chantilly, cherry cream and berries, raspberry sorbet 298 kcal 9

**Apricot Cloud**, almond biscuits, apricot and citrus jam, cream cheese mousse, vanilla and apricot sorbet 387 kcal 9

**Cho-Coconut**, chocolate ganache, coconut crémeux, yuzu gel, coconut ice cream **VG** 409 kcal 9.5

**Selection of Three Local Cheeses**, celery, grapes, chutney, artisan biscuits 635 kcal 13.5  
*The perfect pair - Late Bottled Vintage Port, Quinta Da Côte, Portugal* 75ml 5

## Coupes & Ices

**Affogato**, ice cream with espresso poured over **V** 40 kcal 4.5

**Three Scoops of Ice Creams **V** & Sorbets **VG**** 7.95

## Sweet & Fortified Wine

**Muscat ‘Napoleon Bona Part Four’**, Liberator, South Africa | 8 75ml

**Sauternes Garonelles**, Lucien Lurton Bordeaux, France | 6 75ml

**Pedro Ximénez**, Mira La Mar, Spain | 7 75ml

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### *The finer details*

**V** vegetarian | **VG** vegan | **VGA** vegan option available

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business. Adults require approximately 2000 kcal a day.

H<sup>A</sup><sub>R</sub>BAR+  
KITCHEN