# To finish

## Desserts

Chai Infused Sticky Toffee Pudding, with vanilla ice cream V 511 kcal 9.5

Chocolate Ganache, candied pistachios, vanilla ice cream, milk chocolate tuile  $v_{\rm \,677\,\,kcal}\,8.95$ 

Apple & Malt Tart, golden chocolate crémeux and malted ice cream 409 kcal 8.5

Warm Christmas Pudding, Brandy and vanilla custard VG 408 kcal 8.25

Selection of Three Local Cheeses, celery, grapes, chutney, artisan biscuits 635 kcal 13.5 *The perfect pair* - Late Bottled Vintage Port, Quinta Da Côrte, 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 795

## 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 <sub>75ml</sub>

#### The finer details

#### V vegetarian | VG vegan

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.

HRBAR+ KITCHEN