

THE KITCHEN

AT

TARIFF & DALE

desserts

pairs with...

New York cheesecake (v)..... 8.5	<i>Maraschino liqueur</i>
Berry coulis	
Chocolate fudge cake (v)..... 9	<i>Baileys</i>
Blood orange sorbet	
Vegan chocolate brownie (ve)... 8.5	<i>Pineau des Charentes</i>
Vegan pouring cream	
Sticky toffee pudding (v)..... 8	<i>Pedro Ximenez sherry</i>
Toffee sauce, vanilla ice cream	
Sorbet (ve)..... 8	<i>Limoncello</i>
Lemon, mango, raspberry	

dessert wines

50 / 100ml

Pedro Ximenez sherry	9 / 15
Jerez, Spain, <i>Pedro Ximenez</i>	
Pineau des Charentes	6.5 / 13
Cognac, France, <i>Ugni Blanc</i>	

afters

...in house signature cocktails

Under the Marula Tree	12
Bacardi Ocho rum, Remy Martin VSOP cognac, Pedro Ximenez, cumin & raisin syrup, Fee Bros chocolate bitters, Amarula cream	
Smoked Pineapple Old Fashioned	13
Hickory smoked Planteray pineapple rum, muscovado sugar, tobacco bitters	
Nice Plums M8	12
Plum infused Courvoisier VSOP Cognac, crème de prune, lemon juice, Guinness & demerara syrup	

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hot drinks

coffee

espresso / macchiato	2.5
flat white / latte / cappuccino / americano	3
iced coffee / mocha	3.5
hot chocolate	3

liqueur coffee 6

25ml liqueur of choice, cream, fresh espresso

tea 3

please ask your server for our selection of teas

We also offer milk alternatives for any of our teas and coffees.

Please speak to your server before ordering if you have any concerns about allergens. Although we take great care preparing and serving our food, we cannot guarantee that our dishes are completely free from all allergens.

(v) – vegetarian

(ve) – vegan

(N) – contains nuts