

PRIME



DESSERTS

FERRERO ROCHER 12

Chocolate mousse, Hazelnut

LEMON BASQUE CHEESECAKE 9

Lemon Curd

WHITE CHOCOLATE AND RASPBERRY 11

Raspberry Coulis, White Chocolate Soil, Raspberry Jelly

MINT CHOCOLATE PUDDING 9

Mint Crumb, White Chocolate Crémieux,

Mint Chocolate Sauce

MANGO AND PASSIONFRUIT MILLE FEUILLE 10

Passionfruit Gel, Mango Salsa, Vanilla Ice Cream

DESSERT DRINKS

DESSERT COCKTAILS

ESPRESSO MARTINI 13

Vanilla Vodka, Coffee

A CHERRY ON TOP 13

Vanilla, Cherry, Cream

PB & J 13

Peanut Whisky, Raspberry, Cranberry

DESSERT WINE

Château Gravas Sauternes 12

Bordeaux, France (100ml)

Disznók Tokaji Late Harvest 16

Tokaj, Hungary (100ml)

LIQUEURS

Limoncello (25ml) 4

Baileys (50ml) 5

Disaronno (25ml) 4

Tia Maria (25ml) 4

SPIRITS

All Spirits are Served by 25ml Measure

RUM

Havana Club 3 4.5

Malibu 4.5

Sailor Jerry 4.5

Kraken 4.5

Mount Gay Eclipse Barbados Golden Rum 4.5

Bumbu Rum 5

Havana Club 7 5

El Dorado 8 Year Old 6

Brugal 1888 7

Ron Zacapa Centenario 8

Havana Club 15 16

GIN

Tanqueray 4.5

Sipsmith 5

Chapel Down Pinot Noir Gin 5

Sipsmith Orange 5

Whitley Neill Raspberry 5

Edinburgh 5

Hendricks 5

Tanqueray 10 6

VODKA

Absolut Original 4.5

Black Cow Strawberry 4.5

Grey Goose 5

Grey Goose Le Citron 5

Belvedere 5

Crystal Head 6

HOT DRINKS

TEA

English Breakfast 3.8

Green 3.8

Peppermint 3.8

Earl Grey 3.8

COFFEE

Americano 4

Latte 4

Cappuccino 4

Flat White 4

Espresso 3

Double Espresso 4

Irish Coffee 7

Coffee, Irish Whiskey, Brown Sugar, Cream

For guests with any food/drink allergies or intolerances please make a member of our team aware before ordering food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we are unable to guarantee an allergen-free environment. Our menu descriptions do not contain every ingredient used, we only carry information on the 14 regulated allergens.