

PRIME



DESSERTS

S'MORES 10

Chocolate Mousse, Meringue, Graham Cracker

WHITE CHOCOLATE AND BLACKBERRY DOMES 9

Blackberry Jelly, Candied Walnuts, Blackberries

TREACLE TART 8

Chocolate Crumble, Creme Fresh Ice Cream

LEMON AND CARAMAC MOUSSE 10

White Chocolate Creameux, Lemon Gel, Caramelised White Chocolate

COLD BREW-LÉE 11

Coffee Crumb, Vanilla Ice Cream

BLACK BOMMER CHEESE 7

Red Grapes, Crackers, Rocket

DESSERT DRINKS

DESSERT COCKTAILS

CINNAMON SWIRL 13

Vodka, Cinnamon, Cream

RED VELVET 13

Baileys, Vodka, Coffee

CHERRY ON TOP 12

Vanilla Vodka, Cherry, Cream

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

WHISKEY

Monkey Shoulder Malt	4
Powers	4
Southern Comfort	4
Jack Daniels	4
Johnnie Walker Black Label	5
Woodford Reserve Bourbon	5
Woodford Reserve Rye	6
Makers Mark 46	6
Laphroaig, 10 Year	6
Balvenie, 14 Year	9
Macallan, 12 Year Double Cask	9
Oban, 14 Year	10
Glenmorangie, 18 Year	14
Johnnie Walker Blue Label	20
Chivas Regal Royal Salute, 21 Year	20

COGNAC

Vecchi Romagna	4
Courvoisier VSOP	5
Remy Martin VSOP	6
Courvoisier XO	16
Hennessy XO	20
Remy Martin XO	21

TEQUILA

Patrón Silver	5
Patrón Añejo	7
Patrón XO Cafe	14

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.