

# DESSERTS



hermitage rd.  
— BAR AND RESTAURANT —

## Sticky Toffee Pudding 8.5

Butterscotch sauce, vanilla ice cream *867kcal*

## Vanilla & Raspberry Burnt Cambridge Cream 7.5 \* *674kcal*

## Hermitage Pavlova 8.5

Vanilla cream Chantilly, passion fruit coulis \* *205kcal*

## Dark Chocolate Tart 8

Mixed berry compote *ve 496kcal*

## Affagato 6.5

Espresso & vanilla ice cream \* *131kcal*

*add Bailey's Irish Cream 3.5*

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## Cheese Board 12

Cornish Yarg - *Young nettle wrapped cheese with a subtle herbaceous flavour*

Baron Bigod - *British brie style cheese with white nutty rind*

Binham blue - *Soft creamy blue veined cheese with a tangy taste*

Served with biscuits & fig chutney \*\* *604kcal*

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## Ice Creams 2.4 per scoop

Vanilla *131kcal* / Salted caramel *157kcal* / Chocolate *160kcal*

## Sorbets 2.4 per scoop

Mango \* *ve 171kcal* / Raspberry \* *ve 87kcal* / Lemon \* *ve 84kcal*



scan for full  
allergens  
breakdown

\* non gluten containing ingredients \*\* dish can be altered to non gluten containing ingredients  
v vegetarian ve vegan vo vegan option available

Please let your server know if you have any allergies or intolerances. A full allergen menu is available via the QR code.  
Calorie information may fluctuate and we cannot guarantee the absence of all allergens.

Adults need around 2000kcal a day.

A discretionary service charge of 12.5% is added to your bill.

## DESSERT WINES

	50ml	100ml	1/2 Bottle
1769 Muscat, Buitenverwaching 2020 Constantia, South Africa 13.5%	5	10	40 (50cl)
Angelorum Recioto della Valpolicella, Masi 2018 Tuscany, Italy 14% o	7	14	48
Chateau Coutet 1er Cru Classé Sauternes Barsac 2012 Bordeaux, France 13.5%	7.5	15	50
Tokaji Aszú 5 Puttonyos, Oremus 2013 Tokaj, Hungary 10%	11	22	95 (50cl)

## PORTO FERREIRA - Since 1751

	50ml	100ml	Bottle
Late Bottle Vintage 2015 Douro, Portugal 20% v	4	7.5	45
Donna Antonia 20yr old Tawny NV Douro, Portugal 20%	7	13	65

*Perfect match with our cheese plate*

## COCKTAILS

Grasshopper 10  
Crème de Cacao, Crème de Menthe, dairy  
*Perfect with the dark chocolate tart*

Espresso Martini 11.5  
Vanilla Vodka, Kahlua, espresso  
*Alcohol free version available 7.5*

Karkala 11  
Coffee washed & Chai infused Monkey Shoulder Whisky, muscovado syrup, dairy  
*Great match with the sticky toffee pudding*

## DIGESTIVES

<b>COGNAC &amp; BRANDY</b>	25ml
Martel VS	5
Hine Rare VSOP	6.5
Hine Antique XO	14
Seven Tails XO French Brandy	7
Bas Armagnac XO	8.5

<b>WHISKY</b>	25ml
Isle of Jura 10yo	5.5
Dalwhinnie 15yo	6.5
Balvennie Doublewood 12yo	6.5
Laphroaigh 10yo	6.5
Dalmore 15yo	14
Glenfiddich 21yo	15
Yamazaki 12yo Japanese	14.5
Four Roses Single Barrel Bourbon	6.5

<b>RUM &amp; AGAVE</b>	25ml
Equiano Rum	5.5
El Dorado 15yo Rum	7.5
Tequila Clase Azul Plata	10

## HOT DRINKS

### COFFEE - Supplied by Hot Numbers

Espresso 2kcal	2.9
Ristretto 2kcal	2.9
Cortado 44kcal	2.9
Long Black 2kcal	2.9
Flat White 86kcal	3.3
Cappuccino 75kcal	3.5
Café Latte 98kcal	3.5
Mocha 122kcal	3.9
Hot Chocolate 159kcal	3.8

All coffees available as decaffeinated  
Alternative milks available

### BIRCHALL TEAS 3

Breakfast	
Earl Grey	
Peppermint Leaves	
Green	
Red Berry & Flower	

All teas 0kcal, milk jug 50ml serve 23kcal