

Desserts



hermitage rd.
BAR AND RESTAURANT

Brown Sugar & Raspberry Blondie 8.5

Raspberry Sorbet & White Chocolate

Lemon Crème Brûlé 7 *

Lavender shortbread

Sticky Toffee Pudding 8 *

Vanilla ice cream

Mango & Passionfruit Cheese Cake 8.5 ve *

Hermitage Petit Fours Selection 4

Please ask for today's selection

Affagato 6.5 *

Espresso & vanilla ice cream

add Bailey's Irish Cream 3.5

British Winter Cheese Board 12

Artisan Crackers & Condiments**

Ice Creams 2.4 per scoop

Vanilla / Salted caramel / Chocolate

Sorbets 2.4 per scoop

Mango * ve / Raspberry * ve / Lemon * ve



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, Buitenverwachting 2020 South Africa 13.5%	5	10	40 (50cl)
Angelorum Recioto della Valpolicella, Masi 2018 Italy 14%	7.5	15	48
Chateau Coutet 1er Cru Classé Barsac 2017 France 13.5%	8.5	17	50
Tokaji Aszú 5 Puttonyos, Oremus 2019 Hungary 10%	11	22	95 (50cl)

Porto Ferreira - Since 1751

	50ml	100ml	Bottle
Late Bottle Vintage 2019 Douro, Portugal 20% v	4.5	8	50
Donna Antonia 20yr old Tawny NV Douro, Portugal 20%	7	13	75

Perfect match with our cheese board

Cocktails

Grasshopper 10.5 Crème de Cacao, Crème de Menthe, dairy	Old Fashioned 12.5 Four Roses Bourbon, demerara, bitters, orange	Espresso Martini 12 Vanilla Vodka, Kahlua, espresso Alcohol free available 7.5
---	--	--

Liqueur Coffee 9.5

Irish Kinahan's Irish Whiskey, filter coffee, cream	French Martel VS Cognac, filter coffee, cream	Calypso Spirited Union Coconut Rum, filter coffee, cocoa, cream
---	---	---

Digestives

Cognac & Brandy	25ml
Martel VS	5.5
Hine Rare VSOP	7
Hine Antique XO	15
Seven Tails XO French Brandy	7.5
Bas Armagnac XO	8.5

Whisky

	25ml
Isle of Jura 10yo	5.5
Dalwhinnie 15yo	6.5
Laphroaigh 10yo	6.5
Dalmore 15yo	14
Glenfiddich 21yo	15
Yamazaki 12yo Japanese	15
Kinahan's Small Batch Irish	6
Four Roses Single Barrel Bourbon	7

Rum & Agave

	25ml
Equiano Rum	6
El Dorado 15yo Rum	7.5
Tequila 818 Añejo	8.5

Hot Drinks

Clase Azul Tequila Añejo	42
Coffee - Supplied by Hot Numbers	
Espresso	2.9
Ristretto	2.9
Cortado	2.9
Long Black	2.9
Flat White	3.3
Cappuccino	3.5
Café Latte	3.5
Mocha	3.9
Hot Chocolate	3.8
All coffees available as decaffeinated Alternative milks available	
Birchall teas	3
Breakfast	
Earl Grey	
Peppermint	
Green	
Red Berry & Flower	

*Please inform your server of any allergies or dietary requirements before ordering,
full allergen information is available on request*

