

the Establishment

B A R A N D D I N I N G

PUDDING MENU

Apple & pear crumble, custard 5

Crème caramel, pouring cream 5

Sticky toffee pudding, butterscotch sauce, clotted cream 5

Amaretti cheesecake, espresso syrup & coffee anglais 5

Chocolate fondant, salted caramel, vanilla ice cream, praline 6
**please note, takes 10-15 minutes to prepare*

Ice cream selection 4.5

Selection of Hamish Johnston cheeses, apple chutney, walnut & raisin
bread 7.25

Some Dishes may contain nuts.

A discretionary 12.5% service charge will be added to your bill & distributed to our staff.

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DESSERT COCKTAILS

The Establishment Espresso Martini 7

Genever, coffee liqueur & a fresh shot of espresso shaken hard until foamy

Irish Coffee 7

Jameson's Whiskey, vanilla infused sugar & coffee with a double cream float

White Chocolate Martini 7

Doorly's XO Rum shaken with Green & Blacks organic white chocolate & fresh strawberries

Porn Star Martini 7.5

Fresh passion fruits & vanilla shaken with vanilla vodka, served with a double shot of Prosecco

DESSERT WINE & PORT

	100ml gls	Bottle
Valdivieso Eclat Botryti Semillon <i>Longtue Valley, Chile, 2007 (750cl)</i>	4.5	18.5
Maury Grenat <i>France, 2007 (50cl)</i>	6.5	25.5
Chateau du Levant Sauternes <i>France, 2006 (37.5cl)</i>	-	24
Gonzalez Byass 'Noe' 30 Year old Pedro Ximinez <i>Jerez, Spain, NV (37.5cl)</i>	8	29

50ml gls

BRANDIES & RUM

H by Hine	6
Maxime Trijol V.S.O.P.	8
Somerset Cider Brandy 5 year old	6
Appleton Extra 12yr	7.5
Ron Zacapa 23 Anos	7.5

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