

# PALM COURT

~BRASSERIE~

## DESSERTS

BELGIAN CHOCOLATE TART.....	7.25
<i>vanilla ice cream</i>	
BAKED TUSCAN CHEESECAKE.....	7.95
<i>white chocolate &amp; raspberry compote</i>	
DRUNKEN CHERRY.....	7.95
<i>clotted cream &amp; cherry ice cream, crushed biscuits, dark chocolate shavings, maraschino cherries marinated in Sangue Morlacco liqueur</i>	
STRAWBERRY ETON MESS.....	8.95
<i>strawberry compote, meringue, vanilla ice cream</i>	
CHERRY & ALMOND CLAFOUTIS.....	8.45
<i>vanilla ice cream</i>	
CLASSIC CRÈME BRULEE.....	7.75
TRIPLE SCOOP ICE CREAM.....	6.95
<i>vanilla, chocolate, strawberry, pistachio</i>	
SELECTION OF FRUIT SORBETS <b>VG</b> .....	6.95
<i>lemon, raspberry, mango</i>	

## CHEESES

PALM COURT CHEESE BOARD.....	14.95
<i>Reblochon (unpasteurized), Livarot, Ossau-Iraty, Bleu d'Auvergne, quince jelly, grapes and crackers</i>	

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All dessert wines served in 75ml and spirits in 50ml measures with desserts & cheese.

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**V** indicates vegetarian option | **VG** indicates plant-based (vegan) options

*We charge an optional 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever.*

*Any cash or credit card tips go directly to the waiter with no deductions.*

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## DESSERT & FORTIFIED WINES

- ONTANON MARCO FABIO MOSCATEL (SPAIN NV) ..... 6.45  
*A beautifully balanced, ripe yet fresh, dessert wine from the Rioja region.*
- MONBAZILLAC DOMAINE DE GRANGE NEUVE (FRANCE 2020) ..... 7.25  
*Utterly luscious, fine balance and exceptional value.*
- SAUTERNES GINESTET 2022 (FRANCE) ..... 7.95  
*Rich in honey and sweet floral tones with hints of citrus marmalade.*
- TAYLOR'S PORT LATE BOTTLED VINTAGE 2019 (PORTUGAL) ..... 7.25  
*Exceptionally sweet, luscious and complex. Great with cheese.*
- COCKBURNS FINE RUBY PORT (PORTUGAL) ..... 6.45
- VIN SANTO DEL CHIANTI TENUTE PALMA, 2016 (ITALY) ..... 9.75  
*A lovely array of scents ranging from honeycomb to apricot and incense. Sweet with a balancing fresh acidity.*
- FERNANDO DE CASTILLA CLASSIC PEDRO XIMENEZ (SPAIN NV) .. 6.45  
*Opaquely dark mahogany colour. Unctuous sweetness marries well with the intense and complex flavours freshened by a slice of acidity. Pairs well with ice cream.*

## AFTER DINNER DRINKS

ALL AT 11.95



- MADAME  
ROUGE MARTINI  
*Eristoff vodka, Baileys liqueur,  
Chambord liqueur, double cream*
- ESPRESSO MARTINI  
*Stoli Vanilla vodka, Fair Café Liqueur,  
freshly brewed espresso coffee,  
Disaronno amaretto*
- WHITE RUSSIAN  
*Eristoff vodka, Kahlua coffee  
liqueur, double cream*

- BOMBARDINO  
*Advocaat liqueur, Bacardi Spiced  
rum, whipped cream, cocoa powder*
- PEACH PERFECT  
*Bombay Bramble gin, white peach  
purée, apple juice, lemon juice,  
grenadine*

- APPLE PIE MARTINI  
*Jack Daniels Apple whiskey, Jack  
Daniels Fire whiskey, Advocaat  
liqueur, apple juice*
- THE DIPLOMAT  
*Diplomatico Reserva Exclusiva rum,  
Captain Morgan dark rum, Koko Kanu,  
sugar syrup, double cream*
- B&B  
*Courvoisier VS cognac,  
DOM Benedictine*

## COFFEE & TEAS

- ESPRESSO | MACCHIATO | AMERICANO | FLAT WHITE ..... 4.25
- LATTE | CAPPUCCINO ..... 4.25
- IRISH COFFEE *Jamesons Whisky* ..... 9.5
- KAHLUA COFFEE ..... 9.5
- TEAS ..... 4.25  
*Earl Grey, Darjeeling, Green, English Breakfast, Peppermint, Lemon & ginger*