



LUNCH DESSERT MENU

For those on our Dinner Inclusive terms or those with gift vouchers please refer to dishes with asterisks (***)
Items without will incur a supplementary charge.

Dark Chocolate Brownie , *** smoked salted fudge, chocolate cream, milk ice cream (G,V,E,M,So)	£9.00
Caramelised Rum Pineapple *** lime Genoise, pineapple curd cream (G,M,V,E)	£9.00
Mango Parfait *** black fig jam, honey cake, sherbet shard (G,M,V,E)	£9.00
Strawberry & Clotted Cream Dome *** almond cake, strawberry sorbet & meringue (G,M,V,E)	£9.00
Selection Of Homemade Ice Creams & Sorbets shortbread crumb (G,M,E)	£3.00 p/s
British Cheese Plate ...three of the finest cheeses, homemade chutney, grapes, sourdough crackers, quince preserve, salted butter (G,M,So,Su)	£12.00

Mirabelle Dessert Wines

	75ml Glass	Bottle
BIN 920 – Coteaux Du Layon , Carte D’or, Domaine des Boumard, Loire (375ml)	£7.85	£36.00
BIN 904 – Pineau des Charantes , Château d’Originac, Charantes (750ml)	£6.25	£55.00
BIN 913 – Elysium Black Muscat... Andrew Quady, California 2008 (375ml)	£7.85	£41.00
BIN 953 – Tokaji Aszu , 5 Puttonyos, Hungary 2005 (500ml)	£8.80	£52.00
BIN 910 – Muscat De Beaumes De Venise Domaine Beamalric (375ml)	£7.85	£36.00
BIN 901 – Sauternes Mouton Cadet Reserve, France (750ml)	£6.75	£47.00

Mirabelle Port Selection

50ml servings

Warre’s Otima 10 year Tawny	£7.85
Taylor’s Late Bottle Vintage 2015	£7.85
Ramos Pintos, Quinta Da Ervamoira	£7.85
Taylor’s 20 year Tawny	£12.70



Please refrain from using your mobile phone in the restaurant.

A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk & dairy
Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame Sh – shellfish So – soybeans
Su – sulphur dioxide & sulphites Vg – vegan V – vegetarian *can be adapted to gluten free



THE BAR AT THE MIRABELLE

Cafetière of Ground Coffee or Tea	£6.00
Speciality Coffee	£6.50

Liqueur Coffees £8.50

Irish Coffee... Irish Whiskey, brown sugar, freshly ground coffee & cream

Irish Latte... Bailey's, espresso, hot milk & milk foam

Caribbean Coffee... Dark Rum, freshly ground coffee & cream

Calypso Coffee... Tia Maria, freshly ground coffee & cream

Monks Coffee... Dom Bénédicte, freshly ground coffee & cream

Mirabelle Coffee... Eau de Vie de Mirabelle, freshly ground coffee & cream

Royal Coffee... Cognac, freshly ground coffee & cream

Digestifs 50ml servings

Cognac

HineRare	£12.80
Remy Martin VSOP	£13.10
Hine Antique XO	£19.50
Courvoisier XO Imperial	£39.60
Remy Martin XO	£39.60

Liquers

Amaretto DiSaronno	£8.10
Tia Maria	£8.10
Cointreau	£8.10
Dom Benedictine	£8.10
Southern Comfort	£8.45
Baileys	£8.10
Grand Marnier	£8.10

Whiskey

Yamazaki 10 year	£23.00
Macallan 10 year	£11.30
Caol Ila 12 year	£12.60
Bowmore 12 year	£12.60
Glenkinchie 12 year	£12.60
Talisker 10 year	£11.15
Glenmorangie 10 year	£11.15
Oban 14 year	£10.90

Calvados

Henry Querville	£13.10
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Armagnac

Janneau VS	£13.10
Janneau XO	£19.90



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