

T H E W A T E R W A Y

Desserts

Salted caramel affogato vanilla ice cream, salted caramel, espresso	6
Vanilla & passion fruit panna cotta passion fruit purée & dried rose petals	9
Chocolate brownie vanilla ice cream, salted caramel, maldon sea salt	9
Homemade signature tiramisu Mascarpone, dark chocolate shards, Kahlua infused sponge	9.5
Baked cookie dough (to share) nutella filling, vanilla ice cream	12
Ice cream / Sorbets (pb) (2 scoops) lemon / raspberry / mango chocolate / vanilla / strawberry	5
Italian cheese board (for 1 or to share) Taleggio, pecorino sardo, fresh soft goat cheese, homemade pear & apple chutney, crackers	10 / 18

Hot drinks

Espresso / Cortado	3
Double espresso / Macchiato	3.5
Americano	3.5
Flat white / Cappuccino / Latte	3.8
Kokoa Collection hot chocolate milk or white hot chocolate	4.5
Birchall whole leaf tea English Breakfast / Earl Grey / Green Tea / Peppermint Lemongrass & Ginger / Red Berry & Flower / Camomile	3.5
Fresh mint tea	3.5

(pb) - plant-based

Digestives

Desert wine **100ml**

Muscat de Beaumes de Venise	6.5
Pedro Ximinez, Napoleon, Hidalgo, Spain	7

Port **100ml**

Cockburn's Port	5
Taylor's Port	6
Warre's Otima 10 Tawny Port	7

Whisky & Bourbon **25ml**

Dewar's White Label Blended	5.5
Dewar's Caribbean Smooth Blended	5.5
Makers Mark	5.5
Jameson	5.5
Woodford Reserve	6
Elijah Craig Small Batch	6
Glenfiddich 12yrs, Highland Single Malt	6
Glenfiddich 15yrs, Highland Single Malt	6.5
Hibiki Harmony	7
Nikka From the Barrel	7.5

Brandy **25ml**

Hennessy VS	5.5
Courvoisier VSOP	6
Hennessy XO	13

Digestives **25ml**

Jägermeister	5
Benedictine D.O.M.	5

Liqueurs **25ml**

Disaronno	5
Baileys	5
Frangelico	5
Sambuca	5