

T H E W A T E R W A Y

DESSERTS

Selection of ice cream & sorbet (V)	5.5
ask your server for flavours	
Triple chocolate brownie (V)	6.5
vanilla ice cream	
Selection of fine cheeses	9
s/w grapes & artisan biscuit	
Rhubarb & walnut crème brûlée	6.5
almond biscuit	
Strawberry cheesecake	6.5
Sticky toffee pudding	6.5
bourbon vanilla ice cream	

HOT DRINKS

Espresso / Cortado	2.5
Double espresso / Macchiato	3
Americano	3
Flat white / Cappuccino / Latte	3.5
Kokoa Collection hot chocolate	4
Milk or white hot chocolate	
Birchall whole leaf tea	3
English Breakfast / Earl Grey / Green Tea / Peppermint Lemongrass & Ginger / Red Berry & Flower / Camomile	
Fresh mint tea	3

Some of our dishes contain one or more of the 14 key allergens.

Please ask a staff member for more detailed information.

A discretionary 12.5% service charge will be added to your bill

DIGESTIFS

DESSERT WINE 100ml

Domaine de Barroubio Muscat	6.5
Pedro Ximinez, Napoleon, Hidalgo, Spain	7

PORT 100ml

Cockburn's Port	4.5
Taylor's Port	5.5
Warre's Otima 10 Tawny Port	7

WHISKEY & BOURBON 25ml

Makers Mark	5
Johnny Walker Black, Blended Whisky	5
Slane Irish Whisky	5
Glenfiddich 12yrs, Highland Single Malt	5.5
Woodford Reserve	5.5
Monkey Shoulder	5
Glenfiddich 15yrs, Highland Single Malt	6
Glenfiddich IPA, Highland Single Malt	6
Nikka From the Barrel	7
Woodford Double Oak	6.5
Hibiki Harmony	6.5

BRANDY 25ml

Hennessy VS	5
Courvoisier VSOP	5.5
Hennessy XO	12.5

DIGESTIVES 25ml

Jägermeister	4.5
Fernet Branca	4.5

LIQUEURS 25ml

Grand Marnier	5
Disaronno	4.5
Baileys	4.5
Frangelico	4.5
Sambuca	4.5