

# T H E   W A T E R W A Y

## DESSERTS

<b>Selection of ice cream &amp; sorbet (V)</b>	5.5
ask your server for flavours	
<b>Triple chocolate brownie (V)</b>	6.5
vanilla ice cream	
<b>Selection of fine cheeses</b>	9
s/w grapes & artisan biscuit	
<b>Strawberry crème brûlée</b>	6.5
almond biscuit	
<b>Honeycomb Cheesecake</b>	6.5
<b>Sticky toffee pudding</b>	6.5
bourbon vanilla ice cream	

## HOT DRINKS

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