

• THE LIVING ROOM •

RESTAURANT AND BAR

Handcrafted Desserts

*All The Living Room desserts are handcrafted on site
and served freshly to your table*

A sharing board of desserts... £12.50

✓ Coconut & passion fruit crème brûlée,
chocolate truffle cake with crushed honeycomb,
apple streusel tart and 'Basil Grande' Eton mess,
with dairy vanilla ice-cream

✓ 'Basil grande' Eton mess £5
try with Chambord liqueur

✓ Sticky toffee pudding and dairy vanilla ice-cream £5
try with d'Arenberg Noble Riesling dessert wine

✓ Baked raspberry ripple cheesecake £5
try with Pierre Ferrand Dry Orange Curacao

✓ Coconut & passion fruit crème brûlée £5
try with Vietti Moscato d'Asti dessert wine

✓ Chocolate truffle cake and dairy vanilla
ice-cream with crushed honeycomb £5
try with Els Pyreneus Maury Grenache dessert wine

Cheese selection with fig, celery, grapes and biscuits £8.75
*try with Bodegas Hidalgo Pedro Ximenez Viejo Triana NV Sherry
or d'Arenberg The Nostalgia Rare NV port*

Dessert Cocktails

Espresso Martini £7
*Russian Standard vodka and Kahlua
shaken with a dash of sugar and a
freshly brewed espresso*

Choc Orange Martini £6
*Chairman's Reserve Spiced rum with
Grand Marnier and chocolate liqueur
shaken with milk and cream*

Apple Pie Martini £6
*Zubrowka and Ketel One vodka,
stirred with honey and apple juice
with a whipping cream float and
a sprinkle of cinnamon*

The Finishing Touch £8
*Patron XO coffee infused tequila,
Mandarine Napoleon and cranberry
juice topped with a maple and
vanilla foam*

Strawberry Cream £7
*Vanilla vodka, Briottet fraise liqueur
and vanilla sugar shaken with strawberry
purée and cream*

Afterdinner liqueurs & spirits

Prices shown as 25ml measure / 70cl bottle

Disaronno Amaretto £3.70 / £85

La Gina Limoncello £3.40 / £85

Patron XO café £4.90 / £120

Daron Fine Calvados Pays D'Auge £3.70 / £90

Pierre Ferrand Dry Orange Curacao £4 / £90

Grand Marnier £4 / £90

Pierre Ferrand Cognac range from £5.40 / £115

Hennessey XO Cognac £12.50 / £240

Remy Martin XO Cognac £13.50 / £250

See Cocktail list for our full selection of spirits and liqueurs

Port, Sherry and Dessert wines

d'Arenberg Noble Riesling dessert wine £7 (125ml) / £20 (37.5cl)

Vietti Moscato d'Asti dessert wine £7.50 (125ml) / £21.50 (37.5cl)

Els Pyreneus Maury Grenache dessert wine £8.50 (125ml) / £30 (50cl)

Bodegas Hidalgo Pedro Ximenez Viejo Triana NV Sherry
£5 (50ml) / £45 (75cl)

Warre's Ruby Port £4.25 (50ml) / £38 (75cl)

d'Arenberg The Nostalgia Rare NV Port £4.75 (50ml) / £40 (37.5cl)

See wine list for full selection of Ports, Sherrys and Dessert Wines

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RESTAURANT AND BAR

Coffees

We proudly brew illy coffee

Espresso £1.90
Double Espresso £2.00
Americano £2.00
Cappuccino £2.00
Flat White £2.00
Latté £2.00
Macchiato £2.00
Mocha £2.00
Extra shot £1.00

Add a shot of Monin flavoured syrup for 50p extra

Choose from:

Caramel, Cinnamon,
Coconut, Gingerbread,
Orgeat, Vanilla,
Hazelnut, Maple Spice

*Just ask if you would prefer your coffee
served 'skinny' or 'decaf'*

Teas

MIGHTY LEAF TEAS

Organic Breakfast £1.90
Organic Earl Grey £1.90
Organic Mint Melangé £2.00
Organic Spring Jasmine £2.00
Chamomile Citrus £2.00
Green Tea Tropical £2.00
Ginger Twist £2.00
Orange Dulce £2.00
White Orchard £2.00

TWININGS LEAF TEAS

Twinings Assam £1.90
Twinings Darjeeling £1.90

CHOCOLATE

Hot Chocolate with marshmallows and cream £2.90

Hot Alcohol - £5

Café Gates
*with Kahlua, Grand Marnier,
chocolate liqueur and cream*

Kokonut Coffee
*with Koko Kanu coconut rum
and cream*

Irish Coffee
with Jameson whisky and cream

Café Noisette
with Hazelnut liqueur and cream

Calypso Coffee
with Tia Maria and cream

Hot Buttered Rum
*with Gosling's Black Seal dark rum,
hot water, brown sugar and a spoon
of melted butter*

Amaretto Coffee
with Disaronno Amaretto and cream

Grande Latte
*Our perfect latte with a splash of
Grand Marnier*

Latte Saronno
*Our perfect latte with a splash of
Disaronno Amaretto*

Chocolate Baileys
*Our house hot chocolate with a splash
of Baileys*

Chocolate Orange
*Our house hot chocolate with a
splash of Grand Marnier*

Cocoa Nut
*Our house hot chocolate with a
splash of hazelnut liqueur*