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BY DYLAN MCGRATH

DESSERT MENU

SWEET

MANGO & COCONUT CHILLED RICE PUDDING Mango jelly & sorbet, coconut rice pudding and coconut cream, topped with mango foam	10.50
WHITE MISO STICKY TOFFEE PUDDING Butter miso caramel & lemon confit ginger ice cream	11.00
STRAWBERRY YUZU TRIFLE Poached strawberry & jelly with yuzu curd and vanilla creme fraiche	11.50
CHOCOLATE BRULEE CAKE Chocolate sauce, sesame ice cream & tuille	10.50
WHIPPED VANILLA ICE CREAM barrel aged soy sauce caramel	9.50

DESSERT COCKTAILS

NIGHTCRAWLER Absolut vanilla, Chambord, our homemade guinness syrup, pineapple juice	14.00
BONSAI GRASSHOPPER White cacao liqueur, creme de menthe, baileys, cream, coconut milk	13.00
POP ' FASHION Pear & vanilla infused Woodford reserve, popcorn syrup, orange and cocoa bitters	15.00
GO NUTS White rum, Frangelico, gingerbread syrup, lime, almond milk, whites	14.00

SWEET WINES & PORT

	glass	bottle
RIESLING "SWEET AGNES" 2019 New Zealand awarded dessert wine, lively and intense, crisp and harmonious	8.50	42.00
LAFAGE MUSCAT DE RIVESALTES France fresh nose, exotic fruit, floral notes	8.50	59.00
CASTELNEAU SAUTERNES 2020 France lush lemon fruit, marmalade and acacia honey	10.00	60.00
QUINTA DO NOVAL LVB PORT	7.50	
GRAHAMS FINE WHITE PORT	7.00	

SAKE

	glass	bottle
CHOYA JAPANESE YUZU Floral and fruity liquor made from yuzu citrus and cane spirits	8.50	70.00
CHOYA JAPANESE UME Traditional japanese plum dessert wine, sweet and tart	8.00	49.00
AKASHI-TAI TOKUBETSU Premium japanese sake, tropical fruits, creamy mouthfeel	9.50	80.00

DIGESTIVES

LIMONCELLO	6.35
DISARONNO	6.35
CREME DE MENTHE	6.35
BAILEYS	6.35
KAHLUA	6.35
FRANGELICO	6.35
CAZCABEL COFFEE TEQUILA	8.50