

Monmouth Kitchen

Our Desserts

Our desserts at the Monmouth Kitchen

Desserts

Panna cotta	6
White peach and oregano	
.....	
Gelato selection	6
Dulce de leche, honey and almond	
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Café Almendra	6
Coffee brûlée, chocolate cacao, almond ice cream and mascarpone amaretto crème	
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Chocolate Caliente	6
Warm Peruvian chocolate spring rolls served with fresh passion fruit and coconut sorbet	
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Pera Sensación	6
White chocolate and vanilla mousse, pistachio sponge, honey ice cream and pear compota	

Dessert Wines

	125ml	Btl
Garonnelles, Lucien Lurton et Fils (Sémillon) 37.5cl	8	26
Sauternes, Bordeaux, France 2013		
.....		
Vin Santo del Chianti 'Serelle', Ruffino (Malvasia, Trebbiano) 37.5cl		36
Tuscany, Italy 2012		
.....		
Bolla Recioto di Soave Classico (Garganega, Trebbiano) 50cl	10.5	44
Veneto, Italy 2010		

Port

	100ml	Btl
Graham's LBV	6	44
.....		
Graham's 10 Year Old Tawny	7	50

Liqueurs/Digestifs

	50ml
Amaretto Disaronno	6
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Frangelico	7
.....	
Kahlúa	6
.....	
Tia Maria	6
.....	
Sambuca	6
.....	
Limoncello Luxardo	6

Coffee Selection

Filter coffee	3.9
.....	
Latte	3.9
.....	
Decaffeinated	3.9
.....	
Macchiato	3.9
.....	
Espresso	3.9
.....	
Mocha	3.9
.....	
Cappuccino	3.9
.....	
Double espresso	4.5
.....	
Rococo chocolate	6
(Award-winning organic drinking chocolate with a creamy finish)	

Loose Leaf Tea Selection

English Breakfast	3.9
.....	
Jasmine	3.9
.....	
Earl Grey	3.9
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Fresh mint and lemon	3.9
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Green Sencha	3.9
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Rosehip & Hibiscus	3.9

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.
A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.