

Monmouth Kitchen

Our Desserts

Our desserts at the Monmouth Kitchen

Desserts

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

Dessert Wines

	125ml	Btl
Vin Santo del Chianti 'Serelle', Ruffino (Malvasia, Trebbiano) 37.5cl Tuscany, Italy 2011		36
Château du Seuil (Sémillon) 50cl Cérons, Bordeaux, France 2013	9.5	38
Bolla Recioto di Soave Classico (Garganega, Trebbiano) 50cl Veneto, Italy 2010	10.5	44

Port

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

Liqueurs/Digestifs

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

Coffee Selection

Monmouth Kitchen uses Colombia Andino, a full-bodied café crema with aromatic flavours

Filter coffee	3.9
Latte	3.9
Decaffeinated	3.9
Macchiato	3.9
Espresso	3.9
Mocha	3.9
Double espresso	4.5
Cappuccino	3.9
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
Fresh mint and lemon	3.9
Green sencha	3.9
Rosehip and 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.