

Our desserts at the Monmouth Kitchen

Desserts

Panna cotta White peach and oregano	7
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Gelato selection Dulce de leche, honey and almond	7
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Café Almendra Coffee brûlée, chocolate cacao, almond ice cream and mascarpone amaretto crème	7
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Chocolate Caliente Warm Peruvian chocolate spring rolls served with fresh passion fruit and coconut sorbet	7
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Pera Sensación White chocolate and vanilla mousse, pistachio sponge, honey ice cream and pear compote	7

Dessert Wines

	125ml	Btl
Garonnelles, Lucien Lurton et Fils (Sémillon) 37.5cl Sauternes, Bordeaux, France 2013	8	24
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Vin Santo del Chianti 'Serelle', Ruffino (Malvasia, Trebbiano) 37.5cl Tuscany, Italy 2012		36
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Bolla Recioto di Soave Classico (Garganega, Trebbiano) 50cl Veneto, Italy 2010	10.5	44

Port

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

Liqueurs/Digestifs

50ml

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

Coffee Selection

Filter coffee	4.25
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Latte	4.25
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Decaffeinated	4.25
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Macchiato	4.25
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Espresso	4.25
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Mocha	4.25
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Cappuccino	4.25
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Double espresso	4.8
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Rococo chocolate (Award-winning organic drinking chocolate with a creamy finish)	6

Loose Leaf Tea Selection

English Breakfast	4.25
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Jasmine	4.25
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Earl Grey	4.25
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Fresh mint and lemon	4.25
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Green Sencha	4.25
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Rosehip & Hibiscus	4.25

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.