# AFTERS MENU

# THE PRINCE OF WALES

West End

### DESSERTS

Cherry, almond & coconut crumble, vanilla bean custard @ – 7.50

Sticky toffee apricot pudding, honey caramel, cornflake ice cream 🖤 – 8.50

Dark chocolate dulce de leche mousse bombe, crème fraîche 🔍 – 8.50

Strawberry shortbread cheesecake, Eton mess 🔍 – 8.50

Rhubarb & custard knickerbocker glory 🔍 🕲 – 9

Three scoops of ice cream or sorbet – 7 Chocolate (V), Vanilla (V), Salted Caramel (V), Clotted Cream (V), Banana Split (V), Hazelnut (V), Cornflake (V), Lemon (B), Mango (B), Raspberry (B), Blackcurrant (B), Blood Orange (B)

# CHEESE

Artisan British cheeseboard, quince jelly, spiced pear chutney, sea salt crackers ♥ – 13

#### DESSERT WINES

Monbazillac, Domaine de l'Anncienne Cure, FRANCE v♂ 125ml – 10.10 Pedro Ximenez, Emilio Hidalgo, SPAIN v 100ml – 10.40 Sauternes, Château Filhot 2eme cru Classé, FRANCE v 375ml bottle – 46

# AFTERS MENU

# THE PRINCE OF WALES

West End

# COFFEE

Our coffee, proudly created in partnership with Paddy & Scott's delivers big on taste and lovingly supports community projects in coffee-growing regions around the world. With notes of dried fruit, chocolate and nuts you will enjoy a rich, dark and smooth finish.

Americano — 3.50	Cappuccino – 3.75
Espresso — 2.90	Flat White – 3.75
Double Espresso – 3.50	Macchiato — 3.75
Latte - 3.75	Mocha – 4

Switch to Almond, Oat or Soya milk

Add Vanilla or Salted Caramel syrup to any hot drink – 0.50

# ТЕА

Brewed with rolled whole leaves to give a smoother, deeper, richer taste.

English Breakfast – 3 Darjeeling Earl Grey – 3 Chamomille – 3 Mao Feng Green – 3 Peppermint – 3 Lemon & Ginger – 3

# HOT CHOCOLATE

Van Houten are the pioneers of chocolate craft and have been perfecting their methods since 1828.

Hot Chocolate – 4

### COFFEE LIQUEURS ---

Mexican Coffee, Kahlúa – 10

Irish Coffee, Jameson Whiskey – 10



#### ALLERGY INFORMATION

♥ suitable for vegetarians, ♥ suitable for vegans, ♥ contains nuts ♂ / or seeds. ♥=Vegan ♥=Organic.

For full all ergen and calorie information, please scan the  $\ensuremath{\mathsf{QR}}$  code or talk to a member of the team.

A 12.5% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!) T&C's – For full terms & conditions please view our main menu.