

PALM COURT

~BRASSERIE~

DESSERTS

VALRHONA CHOCOLATE TART	7.25
<i>vanilla ice cream</i>	
BAKED TUSCAN CHEESECAKE	7.95
<i>white chocolate & raspberry compote</i>	
DRUNKEN CHERRY	7.95
<i>clotted cream & cherry ice cream, crushed biscuits, dark chocolate shavings, maraschino cherries marinated in Eau de vie</i>	
VANILLA POACHED PEAR	7.95
<i>Belle Helene sauce, pecan nuts</i>	
PEAR FRANGIPANE TART	7.95
<i>vanilla ice cream</i>	
CLASSIC CRÈME BRULEE	7.25
TRIPLE SCOOP ICE CREAM	6.95
<i>vanilla, chocolate, strawberry, pistachio</i>	
SELECTION OF FRUIT SORBETS VG	6.95
<i>lemon, raspberry, mango</i>	

CHEESES

PALM COURT CHEESE BOARD	14.95
<i>Reblochon (unpasteurized), Livarot, Ossau-Iraty, Bleu d'Auvergne, quince jelly, grapes and crackers</i>	

All dessert wines served in 75ml and spirits in 50ml measures with desserts & cheese.

V indicates vegetarian option | **VG** indicates plant-based (vegan) options

We charge an optional 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever.

Any cash or credit card tips go directly to the waiter with no deductions.

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DESSERT & FORTIFIED WINES

ONTANON MARCO FABIO MOSCATEL (SPAIN NV)	6.45
<i>A beautifully balanced, ripe yet fresh, dessert wine from the Rioja region.</i>	
MONBAZILLAC DOMAINE DE GRANGE NEUVE (FRANCE 2017)	7.25
<i>Utterly luscious, fine balance and exceptional value.</i>	
SAUTERNES GINESTET 2015 (FRANCE)	7.95
<i>Rich in honey and sweet floral tones with hints of citrus marmalade.</i>	
TAYLOR'S PORT LATE BOTTLED VINTAGE 2016 (PORTUGAL)	7.25
<i>Exceptionally sweet, luscious and complex. Great with cheese.</i>	
COCKBURNS FINE RUBY PORT (PORTUGAL)	6.45
VIN SANTO DEL CHIANTI TENUTE PALMA, 2015 (ITALY)	9.75
<i>A lovely array of scents ranging from honeycomb to apricot and incense. Sweet with a balancing fresh acidity.</i>	
FERNANDO DE CASTILLA CLASSIC PEDRO XIMENEZ (SPAIN NV) ..	6.45
<i>Opaquely dark mahogany colour. Unctuous sweetness marries well with the intense and complex flavours freshened by a slice of acidity. Pairs well with ice cream.</i>	

AFTER DINNER DRINKS

MADAME ROUGE MARTINI <i>Raspberry puree, Baileys, Eristoff Vodka, double cream</i>	ALL AT 11.95	APPLE PIE MARTINI <i>Apple Schnapps, Stoli Vanilla, Eager Apple juice, Advocaat, Goldschlager cinnamon liquor</i>
ESPRESSO MARTINI <i>Stoli Vanilla vodka, Fair Café Liqueur, freshly brewed espresso coffee, Disaronno amaretto</i>	BOMBARDINO <i>Advocaat liqueur, Bacardi Spiced rum, whipped cream, cocoa powder</i>	B&B <i>Courvoisier VS cognac, DOM Benedictine</i>

COFFEE & TEAS

ESPRESSO MACCHIATO AMERICANO FLAT WHITE	3.95
LATTE CAPPUCCINO	3.95
IRISH COFFEE <i>Jamesons Whisky</i>	9.5
KAHLUA COFFEE	9.5
TEAS	3.95
<i>Earl Grey, Darjeeling, Green, English Breakfast, Peppermint, Lemon & ginger</i>	