

Desserts, Coffees & After Dinner Drinks

Dessert

Iced Raspberry Parfait

White Chocolate Meringue, Prosecco Jelly **6.5**

Sticky Toffee Pudding

Caramel Sauce, Nobles Vanilla Ice Cream (v) **6.5**

Cashel Blue Cheese

Pickled Pears, Candied Walnuts, Honey Comb, Oat Cakes (v) **7**

Affogato

Nobles Vanilla Ice Cream, Espresso & Homemade Shortbread (v) **5.5**

Add a liqueur from 3

Nobles House Sorbet

Ask staff what flavour, always vegan! (vg) **5**

Dessert Wine

	75ml	Bottle
NV Campbell's Rutherglen - Muscat - Victoria, AUS	7.50	36.00
2013 Nederburg Noble Late Harvest, ZFA	8.50	40.00

Ports, Brandies & Liqueurs

Cockburn's Port (50mls)	19%	4.00
Grahams Tawny (50ml) 10 yr old	20%	6.00
Martell	40%	3.60
Remy Martin	40%	5.10
Hennessy	40%	5.00
Grand Marnier	40%	3.50
Drambuie	40%	3.30
Cointreau	40%	3.40
Chambord (50mls)	16.5%	4.60
Baileys (50mls)	17%	3.80
Kahlua	20%	3.60
Frangelico	20%	3.60
Disarrono	28%	3.60
Akashi Plum Saké (50mls)	14%	7.00

Nobles Blend No.1 By Dear Green Coffee, Glasgow

Origins: Brazil Fazenda Pantano 50%, Guatemala Waykan 25% Rwanda Kinini Rutonde 25%

Decaffeinated by Dear Green Coffee, Glasgow

Origins: Bukavu, Democratic Republic of Congo 100%

Espresso	2.00
Double Espresso (double shot)	2.20
Long Black	2.40
Latte	2.50
Cappuccino	2.50
Hot Chocolate	2.70
Vegan Hot Chocolate	
<i>Soya Milk/ Oat Milk</i>	3.00
Mocha	2.70
Macchiato	2.40
Flat White	2.50
Piccolo	2.30
<i>Decaf/Oat Milk /Soya/Extra Shot</i>	0.45
Liqueur Coffee	From 6.40
Hot Chocolate Rum	From 6.40

Pot of Loose Leaf Tea

2.60

Breakfast, Earl Grey & Blue Flower, Darjeeling, Rooibos, Rooibos Citrus, Sencha Green, Chamomile, Peppermint, Lemongrass & Ginger Twist

* Please let us know if you have any food allergies

*10% discretionary service charge will be added to tables of 6 or more