

THE WINEHOUSE RESTAURANT

DESSERTS

PASTRY BAKED PEAR £8.00 **V**
puff pastry, chocolate sauce

CRÈME BRÛLÉE CHEESECAKE £8.00
raspberry, ice cream

BANOFFEE PIE £9.50 **V**
banana cream, praline

LIMONCELLO TIRAMISU £8.50 **V**
lemon curd, meringue

DARK CHOCOLATE & CHERRY TART £8.00 **V**
chantilly cream

PECAN PIE £8.00 **VE G**
caramel, candied pecans

AFTER DINNER COCKTAILS

ESPRESSO MARTINI £10.00
vodka, kahlua, espresso, vanilla syrup

CHOCOLATE MARTINI £10.00
vodka, mozart chocolate liqueur, cream

OLD FASHIONED £12.00
whiskey, sugar, bitters

BAILEYS ESPRESSO MARTINI £10.00
kahlua, baileys, caramel syrup, coffee

CRÈME BRÛLÉE MARTINI £10.00
vanilla vodka, baileys, caramel, cream, burnt sugar

CHERRY NEGRONI £12.00
gin, cherry brandy, amaretto, campari

LOUIS TRES COGNAC BY REMY MARTIN

Elegance in Every Sip...

Louis Tres Cognac is a masterful expression of tradition and craftsmanship. Carefully aged to perfection, it unveils a rich bouquet of warm oak, ripe fruit and delicate spice. On the palate, expect a velvety smooth texture with notes of vanilla, toasted almond and subtle floral hints—balanced and refined.

10ml £50.00/20ml £100.00/30ml £150.00

COFFEES

All of our coffees are Iron & Fire specially blended Colombian Jazz, ask our servers