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STEAKHOUSE

Desserts Cocktails  
& Coffee Menu

# Cocktails

<b>Black Forrest Martini</b> Cotswolds Cream, Dark Chocolate Liqueur, Cherry Puree.	£10.50
<b>Espresso Martini</b> Amaretti Vodka, Kahlua, Frangelico, Espresso	£10.50
<b>Moscatel Martini</b> Vodka Citron, Moscatel, Lavender Syrup, Lemon.	£10.50
<b>Chocolate and Rum Old Fashioned</b> Dark Chocolate Liqueur, Aged Rum, Sugar, Orange	£10.50
<b>Something Old Fashioned</b> Popcorn Bourbon, Honey, Soda	£10.50
<b>Frangelico Sour</b> Frangelico, Lemon, Egg White, Sugar	£10.50

# Coffee

£3.00	<b>Single Espresso</b>
£3.00	<b>Double Espresso</b>
£3.25	<b>Americano</b>
£3.25	<b>Flat White</b>
£3.25	<b>Cappuccino</b>
£3.25	<b>Latte</b>
£3.25	<b>Macchiato</b>
£9.95	<b>Liquor Coffee</b>
£3.25	<b>Hot Chocolate</b>
£3.25	<b>Mocha</b>
£3.25	<b>Selection of Tea</b>

# Desserts

£8.45	<b>Chocolate Fondant</b> Melting centre, hazelnut brittle, vanilla ice cream.
£7.95	<b>Sweet Potato Pie</b> Mascarpone cream, pumpkin seed shard, salted caramel ice cream.
£7.95	<b>Cereal Milk Pannacotta</b> Corn flake crumb.
£7.95	<b>Chocolate Orange Cake VG</b> Blood orange sorbet.
£7.95	<b>Baklava</b> Pistachio and vanilla ice cream.
£7.50	<b>Ice creams &amp; Sorbets</b> 3 scoops of Joe DeLucci's Italian gelato or sorbet
£10.95	<b>Cheese Board</b> Local Cheeses with artisan crackers, grapes & fig chutney

Please advise your server of any allergies or dietary requirement  
A discretionary 10% service charge will be added to your final bill.