



DESSERT

BAKLAVA CHEESECAKE 14

Honey cheesecake, phyllo and pistachio crust.
Topped with crusted baklava. Crème Anglais.

BUNET CRÈME CARAMEL 12

Orange, chocolate, almond crème caramel. House
baked amaretti cookies.

POACHED PEARS 14

Spiced port poached pears with citrus mascarpone,
chocolate cream, chocolate shavings.

HOTHOUSE SIGNATURE TIRAMISU 12

Lady fingers drenched in espresso, Kahlua, brandy,
Frangelico and Bailey's Irish Cream. Layers of
sweetened mascarpone. Cocoa powder.

CRÈME BRÛLÉE 12

Made with real Bourbon vanilla beans, topped
with caramelized sugar and fresh berries.

VEGAN CHOCOLATE TORTE 12

Plant-based. Brownie bottom topped
with decadent chocolate ganache.

DEATH IN VENICE GELATO (2 SCOOPS) 12
(2 scoops)

Ricotta rosemary lemon

Dark Chocolate

Raspberry Ginger Lime  



Alcohol Used in Preparation



Dairy Free



Vegetarian



Vegan



Gluten Friendly



Contains Pork



Contains Nuts



Contains Seeds



AFTER DINNER DRINKS

APERTIF & LIQUEUR

Harvey's Bristol Cream Sherry	10
Taylor Fladgate 'Tawny' Port 10 Year Old	10
Taylor Fladgate 'Tawny' Port 20 Year Old	15
Sambucca Ramazzotti	8
Rossi D'Asiago Limoncello	8
Frangelico	8
Grand Marnier	8
Glayva	8
Botega Morbida Grappa	13

COGNAC

Hennessy V.S, Courvoisier V.S, Remy Martin V.S	11
Courvoisier V.S.O.P, Remy Martin V.S.O.P	15
Remy Martin XO	27

HOT BEVERAGES

Espresso	3.5	Dbl	5
Americano	n/a	Dbl	6
Cappuccino	4	Dbl	6
Latte	4	Dbl	6

ADULT HOT BEVERAGES

Bailey's Coffee, Irish Coffee, Spanish Coffee, B52 Coffee, Amarula Coffee, Blueberry Tea	10
---	----

Select Single Malt and Irish Whiskies available.
Please ask your server for details!