





DESSERT

DARK CHOCOLATE PISTACHIO TART



16

Rich dark chocolate ganache, pistachio paste & toasted pistachios, chocolate pie crust, vanilla Chantilly, candied orange.

POACHED PEARS (1)





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. Covered with layers of sweetened mascarpone cheese and lightly dusted with cocoa powder.

CRÈME BRÛLÉE



12

Silky crème brûlée made with real Bourbon vanilla beans, topped with caramelized sugar and fresh berries.

VEGAN CHOCOLATE TORTE (*) (*)







12

An individual torte made from plant-based ingredients with a 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



egetarian/



Gluten Friendly







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!