

POWDER
& MAGAZINE
KITCHEN

TO FINISH

Balsamic Strawberries, champagne sorbet, Whitstable Bay rock, basil coulis **£7**

White Chocolate Cheesecake, raspberry sorbet, dark chocolate sauce **£7**

Sticky Date Pudding, whiskey sauce, vanilla ice-cream **£7**

Cambridge Burnt Cream, rhubarb, rosemary shortbread **£7**

Glazed Lemon Tart, raspberries, Italian meringue **£7**

Affogato hot espresso, vanilla ice-cream, Amaretto Biscuits **£6.00**

Sorbet, blood orange, raspberry, mango, two scoops of your choice **£4.50**

Ice-Cream, chocolate, vanilla, strawberry, two scoops of your choice **£4.50**

Chef's Cheeseboard, British farmhouse & shire cheese selection, fruit chutney,
grapes, crisp celery **£7** for one or **£12** for two.

Drinks

127. Dessert Wine Chateau Simon Sauternes 2010 13.5% 1v375ml £25.50 Glass £8.50
Intensely sweet, showing great purity and texture

133. Taylor's later bottled vintage Port 2012 75ml. £8.00

Double Baileys on the Rocks **£5.80**

Dessert Cocktails £9.00

Earl Grey Martini, Dockyard Gin, Earl Grey Tea Fresh Lemon & Syrup
Espresso Martini, Vodka, Kahlua, Espresso coffee, syrup
Old Fashioned, Bourbon, brown sugar, bitters, orange twist

Please speak to a member of the staff who will be happy to help you if you have any Allergies or dietary requirements

