

**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

