



## Dessert

### Gajar Halwa (d, n & v) 5.50

Carrot and cardamom pudding served warm with vanilla ice-cream and crushed pistachio

### Gulab Jamun (d, g & v) 4.95

Soft sponge pudding dumplings with cardamom syrup.

(Add a scoop of ice cream for 95p)

### Domed Chocolate Tart (d, g, e, n & v) 6.50

Homemade chocolate ganache and semifreddo domes served on a sable tart

### Homemade Caramel Milk Cake (d, g, e & v) 5.95

A light and airy sponge cake prepared with three varieties of milk. Topped with caramel

### Pista Kulfi (d, n & v) 4.50

Traditional pistachio flavoured Indian ice-cream made by our patisserie chef

(d) Dairy | (g) Gluten | (e) Egg | (n) Nuts  
(v) Suitable for vegetarians

**Acute Allergy Sufferers Are Requested  
To Inform Us Of Their Requirements**

## Tea & Coffee

### Teas

2.95

*Traditional* Full bodied, rich & robust

*Assam* Brisk and malty with a bright colour

*Earl Grey* Black tea blend flavoured with oil of bergamot

*Darjeeling* Floral with fruit aromas

*Peppermint* Light, refreshing & soothing

*Indian Brewed* Brewed with cardamom, cinnamon & cloves. Served white

### Kashmiri Pink Chai

3.25

Luxurious rich, creamy taste. Infused with sweet almonds, rose petals & a hint of saffron "A tea for royalty"

### Coffees

3.50

*Coffee & Cream* Intensely roasted, 100% arabica beans

*Espresso* Served double as standard

*Latte*

*Cappuccino*

*Mocha*

*Americano*

*Hot Chocolate*

### Liquor Coffee

5.95

*Calypso* Tia Maria

*Russian* Vodka

*Gaelic* Scotch

*Irish* Whiskey

*French* Brandy

**A range of Cognacs, Malt Whiskies, Ports and Liquors available.  
Please ask the team.**