

epicures

dessert menu

Epicures sundae - 9 ^{GF}

Hazelnut & vanilla soft scoop ice cream,
chocolate crèmeux & honeycomb

Dark chocolate & passion fruit crèmeux - 8 ^{VE}

Mango, lime & coconut crumble

Affogato - 6 ^{GF}

Vanilla soft scoop & Tin Donkey espresso

+ add Frangelico - 4.50

+ add Askival rum - 5

+ add Quick brown fox coffee liqueur 4

Bread & butter pudding - 8

White chocolate, raisin & croissant bread
pudding, rum & raisin ice cream

Brillat-Savarin - 10.50

Buttermilk waffle & truffle honey

to finish

Espresso Martini - 10.50

Vodka · Tin Donkey Espresso
· Quick Brown Fox Coffee Liqueur

Botrytis Semillon, Peter Lehmann

100ml/bottle - 7.50/32

Barossa Valley, Australia – 11%

Ramos Pinto Ruby Port 50ml - 5.50

Porto, Portugal – 19.5%

Selection of Teas - from 3.90

Tin Donkey Coffee - from 3.90

Epicures 'Irish' Coffees

- Naked Malt £9
- H by Hine VSOP £10.50
- Brugal Anejo £9

Non Alcoholic - Seedlip Spice 94 - 8

DIETARY GUIDE: ^V Vegetarian ^{VE} Vegan ^{GF} Gluten-free

10% SERVICE CHARGE WILL BE APPLICABLE FOR GROUPS OF 6 OR MORE.

epicures

hot drinks

WE USE TIN DONKEY COFFEE ROASTERS

Tin Donkey is a Glasgow based micro-roaster, sourcing & roasting the finest specialty-grade beans from around the world since 2013, working with importers who actively engage in paying higher than Fairtrade prices ensuring sustainability & traceability.

We are proud to use Mossiel Farms organic non-homogenised cow's milk – Happy cow's nae plastic!

- OAT MILK OR SOY MILK ALSO AVAILABLE

Espresso: single / double - 3.20 / 3.75

Americano - 3.90

Flat white - 3.90

Cappuccino - 3.90

Latte - 3.90

Mocha - 4

Macchiato: single / double - 3.50 / 4

Hot Chocolate - 4

White Hot Chocolate - 4

Spiced Chai & Dark Hot Chocolate - 4.75

Selection of Teas - 3.90

English Breakfast, Earl Grey, Green, Chamomile,
Peppermint, Red Berry

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