



*Our desserts and ice creams  
are homemade*

### SWEET TOOTH

Sticky Toffee Madeleines	9.5
Porte Noire Affogato, Amaretto	9.5
Chocolate sorbet, smoked chilli oil	6.5
Freshly made Baileys Tiramisu	10.5

### DESSERT WINES 75ML

Late harvest organic Moscato, Verona	11.5
Rieussec 1 <sup>er</sup> Cru classe Sauternes 2009	16.5
Tokaji, Dereszla 5 Puttonyos	17.5
Port, Barros Colheita 2005	14.5
MacVin Jura Rolet ( <i>like a nutty port</i> )	12.5

### DIGESTIVES 50ML

PORTE NOIRE Cognac VSOP	16
Macallan Whisky 12yo	19
Marolo Grappa di Moscato 5 yrs	18
Wild Turkey Longbranch Whiskey	14

## COFFEE BY COSTADORO

At Porte Noire, we are proud to bring you the finest Italian coffee, crafted with the blends of Costadoro.

**COFFEE BLEND:** 70% Arabica, 30% Robusta. The perfect combination of the best high altitude Arabica varieties from central and south America meets the complexity of Indian Robusta coffees.

**CHARACTERISTICS:** Sweet and delicate on the palate, with citrus and floral notes, bringing flavours of chocolate, hazelnut and honey.

Single Espresso	4.5
Double Espresso	4.5
Macchiato	4.5
Cappuccino	5.5
Latte	5.5
Flat White	5.5

For any allergen information, please speak to a member of our team. A discretionary 12.5% service charge will be added to your bill.