

Zephyr

DESSERT MENU

DESSERTS & CHEESE

White chocolate and orange cheesecake, almonds, lime compote served with vanilla ice cream CHOCOLATE BROWNIE £10 Warm rich chocolate and hazelnut brownie, salted caramel, honeycomb ice cream & mixed berries £10 CRÈME BRÛLÉE £ Tonka bean and raspberry crème brûlée £ DULCEY 'BLONDE CHOCOLATE' PANNA COTTA £ Valrhona fourth chocolate colour 'blonde' panna cotta with mango & banana compote and almond crumbs £ SELECTION OF FRESH FRUIT £8.50 SERVED WITH A FRUIT SORBET £ A delectable selection of refreshing, seasonal fruit (GF) (VG) (V) £ THE ROYAL YACHT CHEESE BOARD £12 Selection of local, British and Continental cheeses served with chutney, grapes and quince jelly, warm bread and crackers (Gluten free bread available) £12		
Warm rich chocolate and hazelnut brownie, salted caramel, honeycomb ice cream & mixed berries CRÈME BRÛLÉE £ Tonka bean and raspberry crème brûlée £ DULCEY 'BLONDE CHOCOLATE' PANNA COTTA £ Valrhona fourth chocolate colour 'blonde' panna cotta with mango & banana compote and almond crumbs £ SELECTION OF FRESH FRUIT £8.50 SERVED WITH A FRUIT SORBET £ A delectable selection of refreshing, seasonal fruit (<i>GF</i>) (<i>VG</i>) (<i>V</i>) £ THE ROYAL YACHT CHEESE BOARD £12 Selection of local, British and Continental cheeses served with chutney, grapes and quince jelly, warm bread and crackers (<i>Gluten free bread available</i>) £ SELECTION OF ICES £		£10.50 served with vanilla ice cream
Tonka bean and raspberry crème brûlée DULCEY 'BLONDE CHOCOLATE' PANNA COTTA Valrhona fourth chocolate colour 'blonde' panna cotta with mango & banana compote and almond crumbs SELECTION OF FRESH FRUIT & A delectable selection of refreshing, seasonal fruit (GF) (VG) (V) THE ROYAL YACHT CHEESE BOARD Selection of local, British and Continental cheeses served with chutney, grapes and quince jelly, warm bread and crackers (Gluten free bread available) SELECTION OF ICES		£10.50 comb ice cream & mixed berries
Valrhona fourth chocolate colour 'blonde' panna cotta with mango & banana compote and almond crumbs SELECTION OF FRESH FRUIT £8.50 SERVED WITH A FRUIT SORBET £9 A delectable selection of refreshing, seasonal fruit (<i>GF</i>) (<i>VG</i>) (<i>V</i>) 1 THE ROYAL YACHT CHEESE BOARD £12 Selection of local, British and Continental cheeses served with chutney, grapes and quince jelly, warm bread and crackers (<i>Gluten free bread available</i>) 5 SELECTION OF ICES £12		£9.75
A delectable selection of refreshing, seasonal fruit (<i>GF</i>) (<i>VG</i>) (<i>V</i>) THE ROYAL YACHT CHEESE BOARD £1: Selection of local, British and Continental cheeses served with chutney, grapes and quince jelly, warm bread and crackers (<i>Gluten free bread available</i>) SELECTION OF ICES £2		£9.90 & banana compote and almond crumbs
Selection of local, British and Continental cheeses served with chutney, grapes and quince jelly, warm bread and crackers (Gluten free bread available) SELECTION OF ICES		£8.50 SERVED WITH A FRUIT SORBET £9.00
	Selection of local, British and Continental cheeses served with chur	£12.00 tney, grapes and quince jelly,
		£8.50

COFFEE & MINI DESSERTS

ESPRESSO MARTINI

Served with a hot drink of your choice	
CHURROS Churros with cinammon, sugar and salted caramel	£6.95
COCONUT CAKE Coconut cake, caramel frosting and cashew	£6.50
DOUBLE CHOCOLATE MOUSSE Layered white & dark chocolate mousse, praline and berries	£6.95
CHEESE A wedge of your choice of cheese, quince jelly and crackers	£6.95
VANILLA ICE CREAM AFFOGATO One scoop of vanilla ice cream, Nutella and nut praline "drowned" with a shot of espresso	£6.95
MINI ICES One scoop of ice cream or sorbet with cashew nut praline	£5.50

Due to the current supply chain contstraints, certain items on this menu may not always be available.

£12.00

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter. As our wines come from a selection of small producers and châteaux some vintages may vary. An optional service charge of 10% will be added to the bill for groups of ten or more. All prices are Goods and Services Tax inclusive.

(GF) Gluten Free (VG) Vegan (V) Vegetarian

TEAS & COFFEES

ALL TEAS SOLD BY THE POT	£3.00	ESPRESSO	£2.10
BLACK TEAS		DOUBLE ESPRESSO	£2.90
English breakfast Assam Earl Grey Decaffeinated		AMERICANO	£2.45
GREEN TEA		LARGE AMERICANO	£2.75
China Green Tea		FLAT WHITE	£2.45
HERBAL TEAS / INFUSIONS Chamomile Peppermint Rooibos LOOSE TEAS / TISANE Aromatic Ginger Tisane Fresh Mint		CAPPUCCINO	£3.10
		DECAFFEINATED COFFEE	£2.45
		RISTRETTO	£2.10
		CAFFE LATTE	£3.10
		CAFFE MOCHA	£3.10
		LIQUOR COFFEE	£6.20
		HOT CHOCOLATE	£3.05
		SYRUPS	£0.95
		Chai caramel vanilla cinnamon hazelnut	

Chai, caramel, vanilla, cinnamon, hazelnut

DESSERT WINES & PORT

WINES	COUNTRY	50ML	BOTTLE
612 Sauternes, Lafleur Mallet 2015	France	£4.25	£50.00
624 Eiswein, Riesling, Huber, 2015,	Austria	£9.00	£68.00
626 Tokaji Aszú, 6 Puttonyos, Patrícius, 2006	Hungary	£7.75	£75.00
616 Château d'Yquem 1er Gr. Cru Classé, 1996	France	£21.00	£295.00
PORT	COUNTRY	50MM	BOTTLE
Dow's LBV 2012	Portugal	£5.50	£60.00
Graham's 20 year Tawny	Portugal	£8.00	£120.00
Taylor's Vintage 1977	Portugal		£310.00
Fonseca Vintage 1970	Portugal		£340.00
Taylor's Vintage 1970	Portugal		£340.00
Taylor's Vintage 1963	Portugal		£400.00

SPIRITS

BRANDY		WHISKY			
Courvoisier VS	£5.20	Famous Grouse	£4.70	Lagavulin 16yr	£9.00
Rémy Martin V.S.O.P	£6.25	Bells	£4.70	Canadian Club	£4.80
Hennessy X.O.	£20.00	Jameson	£4.70	Jack Daniels	£4.80
		Glenmorangie 10yr	£5.10	Maker's Mark Bourbon	£5.75
CALVADOS / ARMAGNAC		Glenfiddich 12yr	£5.10		
Père Magloire X.O.	£9.75	Glenkinchie 12yr	£5.60	LIQUEUR	
Tariquet X.O.	£11.00	Oban 14yr	£7.00	Liqueur from	£4.65
		Dalwhinnie 15yr	£7.00		