

ISLAND GRILL
DESSERT MENU

DESSERTS & CHEESES

VANILLA CHEESECAKE 7

Poached pink rhubarb, rhubarb sorbet

MILLIONAIRE SHORTBREAD TART 7

WARM ORANGE BLONDIE 7

Citrus ice cream

STRAWBERRY AND THYME PAVLOVA 7

Greek yoghurt ice cream

VEGAN CHOCOLATE AND GINGER SPONGE 7 

HOMEMADE ICE CREAM AND SORBET SELECTION 5.5

SELECTION OF 4 FARMHOUSE CHEESES 10.5

Biscuits, grapes & chutney

AFTER DINNER COCKTAILS

ESPRESSO MARTINI 12

VODKA, ESPRESSO SHOT, KAHLUA, TIA MARIA, GOMME

LIQUEUR COFFEES 9

SINGLE MALT	50ML*	BLENDED WHISKY	50ML*
TALISKER 10YR SCOTLAND	11	CHIVAS REGAL 12YR SCOTLAND	10
OBAN 14YR SCOTLAND	12	JOHNNIE WALKER BLACK SCOTLAND	10
LAGAVULLIN 16YR SCOTLAND	14	CHIVAS ROYAL SALUTE 18YR SCOTLAND	21
BOURBON	50ML*	COGNAC	50ML*
JACK DANIELS USA	9	MARTELL V.S. FRANCE	8
MAKERS MARK USA	10	REMY MARTIN VSOP FRANCE	11
KNOB CREEK USA	14	JANNEAU XO FRANCE	20
COFFEES from local borough coffee		SELECTION OF TEAS	
ESPRESSO (single or double)	4	ENGLISH BREAKFAST	4
MACCHIATO	4	EARL GREY	4
AMERICANO	4	CAMOMILE	4
CAPPUCINO	4	GREEN MINT	4
LATTE	4	LEMON & GINGER	4
MOCHA	4	FRESH PEPPERMINT	4
HOT CHOCOLATE	4	FRESH LEMON & GINGER	4

(V) suitable for vegetarians. (Ve) suitable for vegans. We are happy to provide information pertaining to allergies & intolerances upon request. All prices are inclusive of 20% VAT. A discretionary 12.5% Service charge will be added to your bill. We are proud to be using only recycled paper for our menus.