

# Botanique

PAST DINNER

## DESSERTS

### STICKY TOFFEE PUDDING (G)

Sticky toffee pudding with a blood orange caramel, earl grey and activated charcoal ice cream, wine poached pear and pear crisp

£10

### TONKA BEAN ICE CREAM

Puffed rice coated tonka bean ice cream with a carrot caramel and apricot and kombucha gel

£10

### MERINGUE

Raspberry dusted meringue with a basil parfait, winter berry compote and lemon balm

£9

### CHOCOLATE GANACHE (N)

Set chocolate ganache with a coconut dulce de leche, hazelnut praline and £10 toasted coconut flakes

£10

## DIGESTIF

### LAPHROAIG 10, ISLAY SINGLE MALT WHISKEY (25ml)

£6.5

### PENDERYN WELSH SINGLE MALT WHISKEY (25ml)

£6.5

### GLENMORANGIE 10 SCOTTISH HIGHLAND SINGLE MALT WHISKEY (25ml)

£6.5

### CHATEAU FILHOT SAUVIGNON BLANC SAUTERNES (75ml)

£8.0

### ESPRESSO MARTINI

Chapel down vodka, homebrewed Kahlua syrup, vanilla syrup, coffee

£11

### Limoncello

£6

We cannot guarantee the absence of any traces of nuts or other allergens  
Please advise a member of staff if you have any dietary requirements  
(N)/(NFO) – Nuts/Nut free option, (G)/(GFO) – Gluten/ Gluten free option  
Please be advised that an optional 10% service charge is automatically included in your total