

Spirits & Digestifs

	50ml
Havana 3yr	£7.00
Havana 7yr	£8.00
Havana Selección De Maestros	£15.00
Woodford Reserve	£8.00
Chivas 12yr	£7.00
Chivas 18yr	£15.00
Glenlivet 12yr	£9.00
Macallan Gold	£9.50
Lagavulin 16yr	£15.50
Olmecca Altos	£7.00
Jose Cuervo Reserve de la Familia	£15.00
Martell VS	£9.50
Martell Cordon Bleu	£25.00
Hennessy XO	£29.00



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Desserts, Cheese & After Dinner Drinks



Hot Drinks

Espresso // Decaf	£2.00
Americano // Decaf	£2.00
Cappuccino // Decaf	£2.50
Latte // Decaf	£2.50

Liqueurs

Irish Coffee £6 // Calypso Coffee £6 // Baileys Coffee £6 // French Coffee £7

Hot Chocolate £2.50

Tea £2.00

English Breakfast // Chamomile & Citrus // Matcha & Sencha Organic // Jasmine Pearls

// Oolong // Moroccan Mint

Cheese Board

£8.00

Choose from a selection of three cheeses below served with celery, chutney, fruit & a selection of biscuits.

Goat Cheese - Soft & creamy goat milk cheese.

Taleggio - Semi soft, Italian cow milk cheese. Fruity & creamy flavour.

Manchego - Firm Spanish sheep milk cheese. A well developed creamy flavour.

Roquefort - Semi hard, sheep milk blue cheese. Full & tangy flavour.

Montgomery - Hard, mature, unpasteurised cow milk Somerset cheddar.

Rich, sweet & nutty.

Ports

	50ml	
Warre's Warrior Port		£5.50
Warre's 20 Year Old Tawny		£9.00

Dessert Wines

	75ml	Btl
NV Fondo Antico Baccadoro Passito, Sicily, Italy 50cl	£4.00	£28.00
2012 Royal Tokaji Late Harvest, Tokaji, Hungary 50cl	£5.00	£31.00
2011 Chateau du Levant Sauternes, Bordeaux, France 37.5cl		£30.00
2008 Royal Tokaji Blue Label, Tokaji, Hungary 50cl		£50.00

Homemade Desserts

Homemade Chocolate Brownie £6.00
Warm homemade brownie topped with chocolate mousse, vanilla ice cream, popping candy, berry coulis & raspberry garnish.

Raspberry Crème Brûlée £6.50
Rich raspberry crème brûlée, crushed shortbread, raspberries & vanilla ice cream.

Sticky Toffee Pudding £6.00
Warm sticky toffee pudding, served with custard or ice cream.

Fresh Strawberries & Mascarpone £6.50
Fresh strawberries marinated in cointreau & mint, served with mascarpone compote.

Chocolate Peanut Butter Bomb £7.00
Dark chocolate mousse, peanut butter whip, shortbread crust & caramel sauce.

Smoked Pineapple £7.00
Smoked pineapple curd, caramel mousse and crumbled goat's cheese

Berry Eton Mess..... £7.50
Crushed meringue, freshly whipped cream, fresh raspberries with a berry coulis.

Key Lime Semifreddo £8.50
Creamy semi-frozen Key Lime dessert over a light biscuit base with a raspberry coulis

Ice Creams & Sorbets

Ice Cream Sundae £7.00
Chocolate, strawberry & vanilla ice cream with freshly whipped cream, mixed berry coulis & fan wafer

Sticky Toffee Sundae £7.50
Salted butter caramel ice cream, sticky toffee pudding bites, sticky toffee sauce, freshly whipped cream & fan wafer.

Chocolate Brownie Sundae £7.50
Chocolate, strawberry & vanilla ice cream, chocolate brownie chunks, freshly whipped cream & fan wafer.

Scoops £2.00

Saffron Walden Ice Cream: *vanilla, chocolate & strawberry*

Saffron Walden Sorbet: *sherbet lemon, raspberry & Spanish orange.*

Vodka Espresso Martini £8.00

Absolut, Kahlua, Espresso

AN OPTIONAL 10% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL, ALL OF WHICH GOES TO THE STAFF.
 Please advise a member of staff if you have any particular dietary requirement. A separate allergen menu is available upon request.