

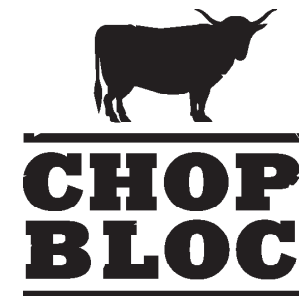
Spirits & Digestifs

	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
Olmeca 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
Single Origin French Press	£4.00
Liqueurs	
<i>Irish Coffee £6 // Calypso Coffee £6 // Baileys Coffee £6 // French Coffee £7</i>	
Hot Chocolate	£2.50
Mighty Leaf Tea	£2.00
<i>English Breakfast Organic // Chamomile Citron // Green Tea Passion // Jasmine Mist Organic // Orchid Oolong or Verbena Mint Organic</i>	

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
<i>Warm homemade brownie, vanilla ice cream, popping candy, berry coulis & raspberry garnish.</i>	
Chocolate Crème Brûlée	£6.50
<i>Rich chocolate crème brûlée, crushed shortbread, raspberries & vanilla ice cream.</i>	
Sticky Toffee Pudding	£6.00
<i>Warm sticky toffee pudding, served with custard or ice cream.</i>	
Fresh Strawberries & Mascarpone	£6.50
<i>Fresh strawberries marinated in cointreau & mint, served with mascarpone compote.</i>	
Chocolate Peanut Butter Bomb	£7.00
<i>Dark Chocolate mousse, peanut butter whip, shortbread crust & caramel sauce.</i>	
Passionfruit Panna Cotta	£6.50
<i>Homemade panna cotta topped with fresh passionfruit.</i>	
Berry Eton Mess	£7.50
<i>Crushed meringue, freshly whipped cream, fresh raspberries with a berry coulis.</i>	
Mango & Passionfruit Cheesecake	£8.50
<i>Fresh passion fruit & mango cheesecake with honey oat crumble, served with passion fruit curd & mango ice cream.</i>	

Ice Creams & Sorbets

Ice Cream Sundae	£7.00
<i>Chocolate, strawberry & vanilla ice cream with freshly whipped cream, mixed berry coulis & fan wafer</i>	
Sticky Toffee Sundae	£7.50
<i>Salted butter caramel ice cream, sticky toffee pudding bites, sticky toffee sauce, freshly whipped cream & fan wafer.</i>	
Chocolate Brownie Sundae	£7.50
<i>Chocolate, strawberry & vanilla ice cream, chocolate brownie chunks, freshly whipped cream & fan wafer.</i>	
Scoops	£2.00
Saffron Walden Ice Cream: <i>vanilla, chocolate & strawberry</i>	
Saffron Walden Sorbet: <i>sherbet lemon, raspberry & Spanish orange.</i>	

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.