

To Finish

Selection Of Ice Creams & Sorbets.....	8.00
LKB Seasonal Mess	9.00
<i>Seasonal Berries, Fruit Puree, Meringue, Chantilly Cream</i>	
Warm Chocolate Fondant.....	9.50
<i>Chocolate Crème, Salted Caramel Ice Cream</i>	
Mango & Passionfruit Panna Cotta	9.50
<i>Tropical Fruit Salsa, Toasted Coconut, Shortbread</i>	
White Chocolate & Raspberry Cheesecake.....	9.50
<i>Raspberry Coulis, Chantilly Cream, Fresh Mint, Raspberry Dust</i>	
Selection Of Artisan Cheese.....	13.00
<i>Fig Mostarda, Grapes, Gourmet Cheese Crackers</i>	

A 10% discretionary service charge will be added to all bills.

Please be advised we work with all the allergens in our Kitchen. Therefore we cannot guarantee food cooked on our premises is free from any allergens. If you have allergies, or are concerned about the ingredients in the dish, please speak to a member of staff

To Finish

Liqueur Coffee	10.00
<i>Choose from Jameson, Tia Maria, Cointreau, Courvoisier, Frangelico or Amaretto</i>	
Espresso Martini	10.25
<i>Kahlua, 42 Below Vodka, Espresso</i>	
White Russian	10.00
<i>Grounds for Good Coffee Infused Vodka, Kahlua, Vanilla Syrup, Cream, Milk</i>	
French 75.....	13.00
<i>Bombay Sapphire, Lemon Juice, Gomme Syrup, Champagne</i>	
Old Fashioned.....	10.25
<i>Woodford Reserve Whiskey, Gomme Syrup, Orange Bitters, Angostura Bitters</i>	

Please ask for the drink's menu for the full cocktail menu. A wide selection of teas and coffees are also available.

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