

BANK RESTAURANT AND BAR

Desserts

pudding plate to share Eton mess, vanilla creme brulée, sticky toffee pudding, chocolate fudge brownies (n)	13.25
Individually baked lemon meringue pie	5.95
Chocolate fudge pudding with vanilla ice cream	5.95
Sticky toffee pudding with butterscotch sauce	5.95
Classic vanilla crème brulée with lemon shortbread	5.95
Baked New York style cheesecake with blueberry compote	6.15
Mulled fruit crumble & custard	5.95
Chocolate fudge brownies with vanilla ice cream (n)	5.95

Selection of ice creams & sorbet

MALTESERS* ice cream (n)	4.85
Vanilla ice cream	4.85
Chocolate ice cream	4.85
Banana & toffee ice cream	4.85
Raspberry ripple ice cream	4.85
Passion fruit sorbet	4.85

Cheese

Mrs Kirkham's creamy Lancashire cheese, golden cross, cachel blue, with water biscuits & pear chutney (n)	6.65 / 10.45
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Chocolates

Six handmade chocolate truffles flavoured with hazelnut liqueur (n)	3.20
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Dessert wine

Moscato Passito, Araldica, Italy, Piedmont, 2003	glass 125 ml 4.15	bottle 375ml 12.40
Monbazillac, Domaine de Grange Neuve, France, Monbazillac		bottle 500ml 16.35

Port

Grahams LBV 2000	100ml 5.70	bottle 37.00
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All prices are in £ & inclusive of VAT. There is a discretionary 12.5% service charge added to your final bill
Private dining rooms are available for hire

All spirits and liqueurs served in 50ml measures unless otherwise stated

(n) denotes dishes which contain nuts or traces of nuts **(v)** denotes dishes which are vegetarian

Due to the presence of nuts in our restaurants, there is a small possibility
that nut traces may be found in any of our items

*MALTESERS is a trade mark of the Mars Group of Companies. This product is not made by, licensed or endorsed by the Mars Group of Companies.

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Coffees, teas & infusions

Cappuccino	2.40
Espresso	2.00
Large espresso	2.90
Latte	2.70
Americano	2.00
Mocha	2.90
Hot chocolate	2.90
Breakfast tea	2.00
Earl grey	2.00
Camomile	2.00
Fresh mint tea	2.00
Peppermint tea	2.00
Fruit infusions	2.00

Liqueur coffees

Baileys coffee	5.80
Calypso coffee (Tia Maria)	5.80
French coffee (cognac)	5.80
Irish coffee (Irish whiskey)	5.80
Jamaican coffee (rum)	5.80

Digestif cocktails

Franklin Baileys, Coconut liqueur, Frangelico hazelnut liqueur & Buffalo Trace shaken with milk & cream	6.30
Coffee & Cognac A shot of espresso shaken with Martell VS, Teichenne butterscotch schnapps, Kahlua & a dash of gomme syrup	7.50
Espresso Martini A shot of espresso shaken with Finlandia vodka, Teichenne butterscotch schnapps, Kahlua & a dash of gomme syrup	6.80
Highland Chocolate Glenfiddich 12y/o stirred with Dark Crème de Cacao & a dash of Chambord Royal liqueur	9.40
Rusty Nail Famous Grouse whisky stirred with Drambuie liqueur served on the rocks	6.30

Brandy

Martell VS	5.70
Remy VSOP	6.70
Janneau VSOP	6.70
Remy XO	22.00

Liqueurs

Cointreau	5.10
Frangelico	5.30
Amaretto Disaronno	5.10
Drambuie	5.30
Opal Bianca sambuca	5.10
Opal Nera sambuca	5.30
Grand Marnier	5.10
Kahlua	5.10
Galliano	5.10
Baileys	5.10

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