



DESSERT MENU



This vintage edition pays homage to the golden

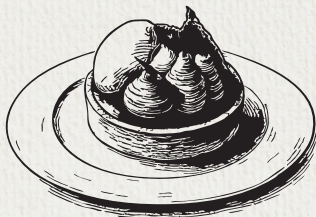
GRAND



age of high society since doors opened in 1871

PACIFIC

DESSERT MENU



DESSERTS

Manchester Trifle£10.00

*Vimto Jelly, Lemon Drizzle Sponge,
Crème Anglaise, Chantilly Cream*

Chocolate Tart ^{ve}£10.00

*Cherry, Lemon Cream, Cocoa & Black
Sesame Crisp*

Sticky Toffee Pudding£10.00

Caramel Sauce, Vanilla Ice Cream

Vanilla Crème Brûlée£10.00

Lemon & Poppy Seed Biscuits

Crêpe suzette£10.00

Grand Marnier Sauce, Orange Crème Fraîche

Seasonal Cheese Selection£15.50

*Selection of 5 British Cheeses,
Traditional Accompaniments*



Dessert COCKTAILS



RASPBERRY FLOAT£13.00

*Ketel One, White Chocolate
Liquor, Vanilla Syrup, Raspberry
Foam, Fresh Raspberry*



SALTED CARAMEL

ESPRESSO MARTINI£13.00

*Coconut Rum, Espresso, Caramel
& a touch of Maldon Sea Salt*



BONFIRE OLD

FASHIONED£13.00

*Oak-Smoked Woodford Reserve,
Maple Syrup & Jerry Thomas
Bitters*



BAKED BANANA£12.75

*Bacardi Carta Blanca, Lemon,
Banana Liqueur & Syrup Topped
With Baked Banana Foam &
Cinnamon*

Dessert WINES

El Candado, Pedro Ximenez£7.50
Jerez, Spain

Martins de Sa Tawny Port£6.75
Duoro Valley, Portugal

Should you have an allergy or dietary request, please make a member of the team aware before placing an order for food or drink. Please note that all our dishes are prepared in a kitchen where cross-contamination may occur, and we cannot guarantee an allergen-free environment.

Our menu descriptions do not list all ingredients, and we are only able to provide information on the 14 legally regulated allergens.