

Desserts

Dark Chocolate and Hazelnut Cheesecake with Saffron Ice Cream (A) ~ 7

Dark Chocolate cheesecake with a praline and hazelnut crunch, served with Saffron ice cream

Gulab Jamun with Kheer Dalchini (A) ~ 5

Warm dumplings immersed in a sweet cardamom syrup, served with a cinnamon rice pudding

Gajar Ka Halwa with Masala Chai Custard (A) ~ 5

A warm carrot pudding, finished with crushed pistachio and served with a masala chai infused custard

Rose & Pistachio Cheesecake (A) ~ 7

Rose Cheesecake immersed in a pistachio & saffron sauce

Anaarkali Ras Malai (A) ~ 5

Soft pressed milk curds in a thickened cardamom and saffron milk syrup

Trio of Kulfi (A) ~ 5

A rich and velvety Indian ice cream served in Malai, Mango and Pistachio flavours

Ice Cream Duo (A) ~ 4

Range of different flavours available

Dessert Platter (A) ~ 8.5

Gulab Jamun, Gajar Ka Halwa, Kheer Dalchini, Saffron Ice Cream

Hot Beverages

Sacred Heart Flowering Tea For Two ~ 5

This flowering tea has been woven with orange, lily & jasmine around the flower of the Globe Amaranth

Chakra Love Tea ~ 2.5

A warming blend of cinnamon, spicy ginger and elderflower to restore balance to the heart chakra

English Breakfast Tea	£2
Indian Masala Chai	£2
Green Tea / Fresh Mint Tea	£2
Coffee	£2
Cappuccino	£3
Cream Coffee	£3
Liqueur / Irish Coffee	£6
Hot Chocolate	£3

After Dinner – 25ml

The Great Indian Whisky Flight

Experience a trio of elegant & refined Indian whiskies - Do ask for details

Single Malt Whisky

Glenmorangie, 10 years	£4.25
Glenlivet, 15 years	£7.95
Glenfiddich, 18 years	£12.50

Cognacs

Remy Martin VSOP	£3.55
Hennessy VS	£3.25
Courvoisier VS	£3.25

Liqueurs

Amaretto	£2.75
Baileys	£2.75
Cointreau	£2.75
Kahlua	£2.75
Tia Maria	£2.75
Drambuie	£2.75