



Monmouth  
Kitchen

Desserts

# Welcome to our Desserts at Monmouth Kitchen

## Desserts

<b>Café almendra</b>	8
Coffee brûlée, chocolate cacao, almond ice cream and mascarpone amaretto crème v (509 kcal)	
<b>Chocolate caliente</b>	8
Warm Peruvian chocolate spring rolls served with fresh passionfruit and coconut sorbet v (518 kcal)	
<b>Pera sensación</b>	8
White chocolate and vanilla mousse, pistachio sponge, honey ice cream and pear compote v (404 kcal)	
<b>Gelato selection</b>	8
Dulce de leche, honey and almond v (410 kcal)	

## Coffee Selection

Filter coffee (0 kcal)	4.25
Latte (100 kcal)	4.25
Decaffeinated (0 kcal)	4.25
Macchiato (19 kcal)	4.25
Espresso (0 kcal)	4.25
Mocha (105 kcal)	4.25
Cappuccino (94 kcal)	4.25
Double espresso (0 kcal)	4.8
Rococo chocolate (108 kcal) (Award-winning organic drinking chocolate with a creamy finish)	6

## Loose Leaf Tea Selection (0 kcal)

English Breakfast	4.25
Jasmine	4.25
Earl Grey	4.25
Fresh mint and lemon	4.25
Hunan Green	4.25
Rosehip & Hibiscus	4.25

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians. Adults need around 2000 kcal per day.

## Dessert Wine

	<b>125ml Bottle</b>	
Château Grand-Jaugu (Sémillon, Sauvignon Blanc, Muscadelle) 37.5cl Sauternes, Bordeaux, France 2018	8	24
Vin Santo del Chianti 'Serelle', Ruffino (Malvasia, Trebbiano) 37.5cl Tuscany, Italy 2016		42

## Port

	<b>100ml Bottle</b>	
Graham's LBV	6	44
Graham's 10 Year Old Tawny	7	50

## Liqueurs / Digestifs

	<b>50ml</b>
Disaronno Amaretto	7
Frangelico	7
Kahlúa	7
Tia Maria	7
Sambuca	7
Limoncello Luxardo	7