

STORK



DESSERTS & AFTER DINNER DRINKS

DESSERTS

Coquito Cheesecake Creamy coquito coconut and cinnamon cheesecake topped with a coquito rum glaze D E G Su V	14	Puff Puff Sundae Fried doughnuts served with a raspberry peanut snap and madagascan vanilla bean ice cream D E G N V	14
Rum Soaked Malva Pudding With madagascan vanilla bean ice cream D E G Su V	14	Dark Chocolate Dome With chocolate soil and madagascan vanilla bean ice cream D E G V	15
Chocolate Mousse Cake With mango and raspberry D E G V	14	Pear and Ginger Crumble With vanilla bean custard D E G N	14

ICE CREAMS

Madagascan Vanilla Bean D E V	7
Chin Chin Dough D E G V	7
Ghanaian Chocolate D E V	7
Ginger D V	7
Coconut D V	7

SORBET

Mango Ve	7
Passion Fruit Ve	7
Blackcurrant Ve	7

COCKTAILS

Raspberry Delight El Jimador tequila, raspberry, Chambord, lemon, champagne foam	15
Chocolate Dreams Appleton Signature Blend rum, apple juice, chocolate bitters, stout and ginger froth	15
Stork Express Ciroc Vodka, Grand Marnier, crème de banane, fresh coffee brew	14

LIQUORS

	50ml
Tequila Rose	9
Baileys	9
Amaretto Disaronno	10
Italicus	11
Luxardo Liquer	9
Sambuca Ramazzotti Black	10
Sambuca Ramazzotti White	10

Allergens and dietary requirements:
Celery Crustaceans Dairy Eggs Fish Gluten Lupin Molluscs Mustard Nuts Peanuts Sesame Shellfish Soy Sulphates Vegan Vegetarian
We gladly accommodate guests with food allergies, intolerances and dietary requirements e.g vegetarian, vegan, pregnancy and more.
Simply let us know and we will be happy to assist you in selecting alternative dishes for these guests.
A 15% Service Charge that is shared with all the team is added to your bill, discretionary for groups of up to 8 guests.

SWEET DESSERT WINES

75ml

Boschendal Vin d'Or
Western Cape, South Africa

12

Sauternes, Château Laville
Bordeaux, France

14

BRANDIES

50ml

Courvoisier VSOP

14

Remy Martin VSOP

14

Courvoisier XO

24

Hennessy XO

28

WHISKIES

50ml

Lagavulin 16yr

20

Glenkinchie

16

Talisker 10yr

15

RUMS

50ml

Appleton Estate Signature Blend

13

Equiano Original African Caribbean

14

Duppy Share

13

Saint Ogun

14

Planteray XO

19

Ron Zacapa 23

20

HOT DRINKS

Espresso

4.5

Latte

5.5

Cappuccino

5.5

Americano

5.5

Earl Grey Tea

5.5

Mint Tea

5.5

Green Tea

5.5

English Breakfast Tea

5.5

Natural Jasmine Tea

5.5

Fresh Lemon Ginger Tea

5.5

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