

STORK



DESSERTS & AFTER DINNER DRINKS

DESSERTS

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

ICE CREAMS

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

SORBETS

Mango	7
Ve	
Coconut	7
Ve	

COCKTAILS

Raspberry Delight 15

El Jimador tequila, raspberry,
Chambord, lemon, champagne foam.

Chocolate Dreams 15

Appleton Signature Blend rum, apple
juice, chocolate bitters, stout and ginger
froth.

Stork Express 14

Ciroc Vodka, Grand Marnier, crème
de banane, fresh coffee brew.

LIQUORS

Tequila Rose 50ml 9

Baileys 9

Amaretto Disaronno 10

Italicus 11

Luxardo Liqueur 9

Sambuca Ramazzotti Black 10

Sambuca Ramazzotti White 10

SWEET DESSERT WINES

Boschendal Vin d'Or 75ml 12

Western Cape, South Africa

Sauternes, Château Laville 75ml 14

Bordeaux, France

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

Allergens and dietary requirements: Celery Crustaceans Dairy Eggs Fish Gluten Lupin Molluscs Mustard Nuts 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.