



P A V I L I O N

LOUNGE + RESTAURANT

DESSERT MENU

HOT CHOCOLATE MATCHA LAVA CAKE

sesame tuille, coconut gelato ice-cream

6.45

PAVILION DESSERT ISLAND

Exotic fresh fruit selection
mango, coconut & pistachio Ice-cream with sesame tuille

Yuzu tart and hot matcha lava cake

7.95 per person

(minimum 2 people)

TRIO OF ICE-CREAM

4.95

VERRINES

All at 4.95

Raspberry crumble mousse

Goats milk & strawberry panna cotta, Italian pistachio biscuit

Triple Chocolate mousse with chocolate crumble

Salted caramel tiramisu

Tropical fruits panna cotta

Lemon grass posset, white chocolate and coconut

CAKES AND TARTS

All at 4.95

Yuzu meringue tart

Whiskey & chocolate pecan pie

Passion fruit & lime cheesecake

Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are handled and while we try our best to keep things separate we cannot guarantee any item is allergen free as our dishes are all prepared in the same kitchen.



PAVILION

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WHISKEY

	25ml	50ml
Jamesons	4.00	6.50
Johnnie Walker Black Label	4.00	6.50
Monkey Shoulder	4.00	6.50
Chivas Regal 12year	4.00	6.50
Chivas Regal 18year	6.50	11.00
Glenmorangie	5.00	8.00
Glenfiddich 15year	5.00	8.00
Glenfiddich 18year	8.00	12.00
Glenfiddich 21year	12.00	16.00
Dalmore 15year	8.00	12.00
Nikka From The Barrel	6.00	9.00
Hibiki Harmony	8.00	12.00
Yamazaki 12year	9.00	14.00

BRANDY

	25ml	50ml
Courvoisier VS	4.00	6.50
Courvoisier XO	12.00	18.00
Hennessey XO	12.00	18.00

PORT

	50ml	125ml	Bottle
Grahams 10yr old	3.95	8.95	45.95
Grahams 20yr old	6.45	13.95	75.95

CIGARS

Romeo Y Julieta Cigars

Mille Fleurs	12.95
Petit Corona	14.95
Wide Churchill	29.95
Churchill	34.95

A SELECTION OF COFFEES, LIQUEUR COFFEES + INFUSED TEAS ARE AVAILABLE
PLEASE ASK A MEMBER OF STAFF