



18 Jewry Street, Winchester
Nicholas Waller's House
1509

Dessert Menu

Gastronomy
Culture
Music
Art

TURKUAZ

from the chef

Baklava 8 V

home-made filo pastry filled with ground walnut, sweetened with syrup, served with Madagascan Vanilla gelato

Chambord Lava Cake 12.5 V

richly satisfying molten chocolate cake, decorated with a raspberry reduction and paired with the vibrant berry taste in a glass of Chambord

Tiramisu 9 V

espresso and Kahlua soaked lady fingers, layered with mascarpone and cocoa

Panna Cotta 10 V

deliciously light and creamy Mediterranean favourite, served with Maraschino cherries and the zest of lemon

Poached Pear 8 V VG

red wine poached pear, served with Madagascan Vanilla gelato, topped with a cinnamon sprinkle

Biscoff Cheesecake 8 V

crunchy biscuit base with a layer of rich cream cheese filling, biscoff sauce and sprinkle

gelato | 3 scoops | 7

Madagascan Vanilla V VG

Ferrero Chocolate V

Lemon Sorbet V VG

Strawberry Passion V VG

V vegetarian VG vegan

Dessert Menu

liqueur coffee

Irish Coffee 8

25ml Jameson Whiskey, Espresso, Cream

French Coffee 8

25ml Grand Marnier, Espresso, Cream

Baileys Coffee 8

25ml Baileys, Espresso, Cream

Calypso Coffee 8

25ml Tia Maria, Espresso, Cream

Italian Coffee 8

25ml Disaronno Amaretto, Espresso, Cream

Caribbean Coffee | Alcohol free | 7

25ml Lambs Spiced Alcohol Free Rum
Espresso, Cream

cognac & whiskey 50ml

Jack Daniel's Honey 9.0

Woodford Reserve 10.0

Remy Martin VSOP 11.5

Courvoisier VS 12.0

Hibiki Harmony 15.0

Remy Martin XO 24.5

Hennessy XO 27.0

Johnnie Walker Blue Label 32.0

dessert wines

Les Garonelle, France 37.5cl

Sauternes Lucien Lurton
7.0 75ml | 30 Btl

Tokaji Late Harvest, Hungary 50cl

Sauska
9.5 75ml | 60 Btl

Vidal Icewine, Canada 37.5cl

Peller Family Estates
15.0 75ml | 85 Btl

after dinner cocktails

White Russian 14

Grey Goose, Kahlua, Cream

Chocolate Martini 14

Grey Goose, Mozart Chocolate Liqueur
Creme de Cocoa, Cream

Espresso Martini 13

Stolli Vanilla Vodka, Espresso, Demerara Syrup

Mint Chocolate Martini 14

Baileys Irish Cream, Creme de Menthe
Creme de Cocoa, After Eight, Cream

Negroni 14

Campari, Plymouth Gin, Rosso Vermouth

Old Fashioned 14

Buliet 95 Rye Whiskey, Angostura Bitters
Demerara Cube

tawny port

Taylor's 10yr 9.5

Taylor's Vintage 20yr 13.5

liqueurs 50ml

Aperol 7 Cointreau 8

Amarula 7 Disaronno 9

Baileys 7 Frangelico 8

Bénédictine 9 Grand Marnier 11

Campari 7 Kahlua 7

Chambord 10 Limoncello 7

coffee

Turkish Coffee 3.0
plain | medium | sweet

Espresso, Macchiato, Cortado 3.5

Americano, Cappuccino, Latte, Flat White 4.0

Mocha, Hot Chocolate 4.2

alternative milks: almond | oat

tea pots

Great British Cuppa 3.5

Earl Grey 3.5

Deckchair Dreaming | caffeine free | 3.5
chamomile & apple floral tea

Sunny Sencha | low caffeine | 3.5
green tea with vibrant sunflower petals

Lemon & Ginger | caffeine free | 3.5

Fresh Mint & Lemon | caffeine free | 3.5

Turkish Tea | glass | 2.0

Please always inform your server of any allergies or intolerances before placing your order. We use all 14 allergens & they are not all noted on our menu. Despite the significant efforts we go to, we cannot eliminate the risk of cross contact & cannot guarantee that our dishes are 100% free of allergens. Nuts & sesame are prevalent in our kitchens & we advise guests with severe allergies to consider this before dining with us. On the Dessert Menu; Liqueur coffee served at 25ml. Spirits & Liqueurs served at 50ml | 25ml on request | Tawny Port served at 75ml.