

• T A B U R E •

DESSERTS

Homemade Walnut Baklava & Clotted Cream (g) (n) (v) 8

Perfect with a glass of Jurancon dessert wine

Helva & Chocolate Fudge Brownie (v) 8.5

With sweet cream & sour cherry ice cream

Aegean Mess (v) (n) 8

Homemade meringue, mastic creme patissiere, caramelized peaches & chantilly cream

Turkish Delight Crème Brûlée (v) (n) 8

Infused with Turkish delight & rose water.

Enjoy with a smooth cup of Turkish Coffee

Selection of Darlish Ice Creams 3.5 (per scoop)

Pistachio (n) Sweet Cream & Sour Cherry,
Belgian Chocolate, Raspberry & Coconut Sorbet (ve)

COFFEE & TEA

Ozerlat Turkish Coffee 9

Served with Turkish delight & sour cherry liqueur, choose from:
little sugar, semi sweet or sweet

Turkish Coffee 3.5, Espresso 3

Double Espresso 3.9,

Americano Black/ White 3.5

Teapigs Tea 3

Choose from: everyday brew, earl grey, chamomile, green or fresh mint

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DESSERT WINE PORT ALL SERVED 7.5CL

Jurancon Molleux, Dom Bordenave 8.5

Beautifully balanced dessert wine, smooth on the palate

333 Sweet White Wine 11

Turkish dessert wine from sauvignon grapes.

Honey notes with zest and nutty taste

Ruffino Vin Santo 10.5

Smokey, silky, smooth. Just delicious

Grahams Six Grapes LBV Port 5

SPIRITS

Rum Old Fashioned 12.5

Pampero Anniversario Rum, gomme, Angostura bitters

Espresso Martini 12

Vodka, Kahlua, espresso

Irish Coffee 8.5

Whisky, double cream, espresso coffee