RABBLE

Desserts

CHOCOLATE & HAZELNUT MOUSSE **10.95**
blood orange sorbet

CINNAMON CHURROS **8.95**
dark chocolate sauce (v)

DARK CHOCOLATE & ORANGE TORTE **8.95**
orange sorbet
(vg | gf | df)

LEMON POSSET **9.95**
ginger crumble, Italian meringue & raspberry sorbet

STICKY TOFFEE PUDDING **8.95**
with vanilla ice cream

Dessert Cocktails

AMARETTO SOUR **11**
Disaronno Amaretto, Pressed Lemon, Cane Sugar, Aromatic Bitters, Egg White

FRENCH MARTINI **11.5**
Belvedere Vodka, Chambord, Pineapple, Raspberry

RASPBERRY BERET **12**
Sipsmith Gin, Chambord, Wild Raspberry, Almond, Pressed Lemon

CHOCOLATE ORANGE FLORADORA **12**
Another Hendrick's Gin, White Cacao, Raspberry, Ginger Root, Soda

CHERRY SMOKER **12**
Makers Mark Bourbon, Morello Cherry, Bitters, Cherrywood Smoke

IRISH COFFEE **9**
Teelings Small Batch, Espresso, Cane Sugar, Dairy Cream

Espresso Martinis

CLASSIC **11.5**
Three Sixty Vodka, Tia Maria, Cold Brew Espresso

WHISKY **13.5**
Dalmore 12yo Whisky, Tia Maria, Almond, Cold Brew Espresso

CLEAN **8**
CleanCo V 0%, Vanilla, Cold Brew Espresso

Hot Drinks

AMERICANO **3.75**

ESPRESSO **3.55**

LATTE **4.15**

FLAT WHITE **4.15**

CAPPUCCINO **4.15**

MACCHIATO **3.55**

MOCHA **4.15**

HOT CHOCOLATE **4.15**

CARAMEL & VANILLA SYRUP **0.50**

TEA **3.50**
Choose from: breakfast blend, earl grey, chamomile, green, mint or rooibos

Please inform your waiter of any food allergies or dietary requirements you may have. Allergy information is available for each dish on our menu which can be obtained by asking a member of staff. We cannot guarantee that there will not be traces of other products due to the nature of our production area. We apply a discretionary 13% service charge to your bill. 100% of all service charge goes to our staff. VAT @ standard rate is included.