THE WINTER TERRACE

# COCKTAILS

### WINTER SOLSTICE 16
Mezcal, cinnamon syrup, Cointreau, angostura bitters, lime juice, smoked cinnamon stick.

### FROSTED NOIR 16
Kahlúa liqueur, Kraken rum, Amaretto, espresso, salted caramel cream, caramelised brown sugar.

### VELVET SNOW 16
Vodka, rose syrup, Lillet Blanc, lime juice, champagne, raspberry.

### MULLED WINE 16
Malbec red wine, brandy, honey, star anise, clove, orange.

# HOT CHOCOLATE

### SALTED CARAMEL 8.5
With a touch of sea salt, served with chocolate shavings.

### GINGERBREAD 8.5
Blended with festive spices, served with gingerbread biscuit.

### S'MORES 8.5
With toasted marshmallows and chocolate drizzle.

### MAKE IT EXTRA SPECIAL+£6.5
**Add:** Caramel liquer / Frangelico / Baileys Irish Whiskey / Sambuca

# FOOD

## TO SHARE

### VEGETARIAN MILANESE PLATTER V 34
Wild mushroom & truffle arancini, chargrilled Mediterranean vegetables, marinated artichokes, rocket & sun-blushed tomato salad, pomegranate seeds, parmesan & rosemary fries.

Spicy tomato salsa, garlic & parmesan aioli, chickpea purée, red pepper hummus.

Served with warm artisan bread.

Approx. 714kcal (gluten, dairy, egg, sesame, sulphite)

### BRATWURST PLATTER 49
**Traditional & smoked German sausages - Pork Bratwurst & Currywurst.**

Sauerkraut, German potato salad, pickled red cabbage, cornichons, crispy onions, wholegrain mustard, curry ketchup.

Approx. 987kcal (gluten, dairy, egg, mustard, sulphites, soy)

### CHEESE FONDUE V 39
**Traditional Swiss Gruyère & Emmental fondue**

White wine, garlic, nutmeg.

Served with sourdough, artisan olive baguette, tender-stem broccoli, baby carrots, red cherry tomatoes, gherkins.

987kcal (dairy, gluten)

### SWEET FONDUE V 42
**Warm Belgian chocolate fondue**

Dark & milk chocolate, vanilla, orange, sea salt.

Served with strawberries, pineapple, grapes, marshmallows, shortbread.

925kcal

V Vegetarian. Adults need around 2,000 kcal a day. If you have any dietary requirements, allergies, or intolerances, please inform your server before placing your order. Please be aware that while we take every precaution to prevent cross-contamination, our kitchens and food preparation areas are not allergen-free environments. All prices are inclusive of VAT at the current rate. A discretionary 13.5% service charge will be added to your bill. All wines are 11-15% and Sparkling Wines 12-13% ABV. Beers/Cider 3.8-5.8%. Spirits 37.5 63% ABV. Liqueurs, Aperitifs & Other 15-37% ABV.

