

# SILK & GRAIN

## POST-DINNER DRINKS

<b>Barrel Aged Elle Presidente</b>	9
Bacardi Superior; dry vermouth, Cointreau and pomegranate syrup	
<b>Leather Penicillin</b>	9.5
Johnnie Walker Black Label, leather conditioned Dalwhinnie, house made ginger & honey syrup	
<b>Panky Club</b>	9
Barrel aged Hanky Panky cocktail, gin, raspberry, lemon, egg white	

## DESSERTS

<b>Lemon Mousse</b>	6.5
Poached peach, textures of raspberries	
<b>Coffee cake</b>	6.5
Dried custard, vanilla mousse	
<b>Salted Caramel Chocolate Fondant</b>	6.5
Vanilla ice cream	
<b>Mulled Wine Poached Pear</b>	6.5
Forest fruit crumble, vanilla ice cream	
<b>Blueberry Baked Cheesecake</b>	6.5
Blueberry coulis	
<b>Chocolate Brownie</b>	6.5
Vanilla ice cream	
<b>Cheese Board</b>	9.5
A selection of British cheeses, oatcakes, grapes	

## DESSERT WINE & PORT

	50ML	350ML
<b>Chateau Petit Vedrines</b>	6.5	40
<b>Taylor's Fine Tawny Port</b>	5	
<b>Lillet Blanc / Rouge</b>	5	

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## TEA & COFFEE

<b>Espresso</b>	2.25
<b>Double Espresso</b>	2.75
<b>Cappuccino</b>	3
<b>Americano</b>	2.75
<b>Latte</b>	3
<b>Mocha</b>	3.25
<b>Macchiato</b>	2.75
<b>Liqueur Coffee</b>	5.5
<b>Tea Pigs Tea</b>	3



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