



# BISTROT max

## DESSERTS

**Classic Vanilla Crème Brûlée**  
Shortbread biscuits £7.50

**Warm Bakewell Tart**  
Vanilla ice cream £7

**Lemon Posset**  
Spiced ginger cookies £7

**Warm Chocolate Fudge Brownie**  
Chocolate sauce, Vanilla ice cream £7

**Selection of British & European Cheese**  
Biscuits, fruit & celery £12

## COFFEE

Espresso £2.90  
Double Espresso £3.20  
Americano £3.20  
Flat White £3.20  
Latte £3.50  
Cappuccino £3.20  
Macchiato £3

Luxury Hot Chocolate - Made with whole  
milk, chocolate callets  
& whipped cream £4.50

## TEA

English Breakfast £3  
Earl Grey £3  
Fresh Peppermint £3

any of our drinks can be made with oat milk, please ask.

## DESSERT WINE

**Erràzuriz Late Harvest Sauvignon  
Blanc - Casablanca Valley**

Concentrated sugars, acids and flavours in the grapes to create a pleasing character that recalls honey, raisins, and dried apricots. The wine includes some Viognier and Gewürztraminer and part of the must was fermented in second-use French oak barrels which contributes tremendous texture and volume on the palate  
125ml - £9.25

**Floralis Moscatel Oro Catalunya -  
Torres**

The grapes are allowed to ripen and shrivel almost to raisins before pressing. Grape brandy is added to the must to arrest the fermentation. The final result is a very sweet, luscious wine.  
125ml - £8.50

## COCKTAILS

Espresso Martini £9

Finlandia vodka, Kahlua, fresh espresso

Pornstar Martini £9.50

Finlandia vodka, Passoa, passionfruit pureé, shot of prosecco

Classic Martini £9

Your choice of gin or vodka, dry vermouth

Negroni £9

Bombay Sapphire, vermouth rosso, campari

Bellini £7

Prosecco, peach pureé

Lovely Lydia £9.50

Finlandia vodka, chambord, pineapple juice

Bloody Max £7

Finlandia vodka, tomato juice, tabasco, Worcestershire sauce, celery salt

Old Fashioned £10

Woodford Reserve bourbon, brown sugar, bitters

Breakfast Martini £9

Chase Seville Marmalade Gin, cointreau, lemon juice, Seville marmalade