UNION SQUARE
BISTRO AND BAR AT THE MARTINBOROUGH HOTEL

DESSERT

APPLE CRUMBLE, vanilla bean ice cream [n/v] 18.9
Match me with: *VALDESPINO 'Pedro Ximénez El Candado' Sherry*,
- salty nose, chocolate covered raisins on the pallet 16

BREAD & BUTTER PUDDING, warm vanilla custard-soaked croissants, baked golden, vanilla ice cream [v/n] 18.9
Match me with: QUINTA DE LA ROSA Tawny Port 10 yr,
Portugal - caramel & nutty oak notes 75ml 17

CHOCOLATE TRUFFLES & MACARONS [v] 15
Match me with: JOHNER ESTATE Noble Gewurztraminer, 2023, Gladstone, apricot, honey & spice notes, gentle sweetness. 75ml gls 15; 750ml btl 68

AFFOGATO, espresso, vanilla bean ice cream, biscotti, liqueur [g*/n*/v] 18.9
Choice of: Crème de café, Mandarine Napoléon, Frangelico,
Butterscotch Schnapps, Bailey's Irish Cream, or Irish Whiskey

ICE CREAM TRIO,
Boysenberry, Strawberry & Double Chocolate, macaron [v] 18.9

DAIRY FREE TRIO,
mango sorbet, raspberry sorbet, passionfruit sorbet [ve/d/n/g] 18.9

IRISH COFFEE, Americano coffee, Irish Whiskey, cream, cinnamon 21

ESPRESSO MARTINI, Finlandia vodka, espresso,
crème de café liqueur, butterscotch schnapps 22

DIGESTIF: **Darroze** 8yr, Armagnac 18 | **Remy Martin** VSOP, Cognac 19
The Macallan 'Sherry Oak Cask' 12yr, Speyside 21
Laphroaig 10yo, Islay 18 | **Bruichladdich** 'Port Charlotte', Islay 23
Scapegrace 'Anthem', Otago 16 | **Mandarine Napoléon** liqueur 15

g=gluten free; n=nut free; d=dairy free; ve=vegan; v=vegetarian; *dish may be adapted;
trace elements may remain. Menu and prices are subject to change and availability.