

M. MADHU'S

AT

THE GROVE 

DESSERT MENU

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Ice Cream (G, M, E)	12.5
Belgian Chocolate / Vanilla / Cookies & Cream / Strawberry / Pistachio	
Sorbet (Su)	12.5
Passion Fruit / Lime & Lemon / Elderflower / Mango	
Badam Kulfi (G, M, N)	12.5
Almond-flavoured traditional Indian ice cream.	
<i>Dessert Wine Pairings: Castelnau De Suduiraut, Sauternes, France 15.00</i>	
Gajar Ka Halwa (G, M, N)	12.5
Sweet, slow-cooked carrots with milk, ghee, sugar, and cardamom.	
<i>Dessert Wine Pairings: Castelnau De Suduiraut, Sauternes, France 15.00</i>	
Rasmalai (G, M, N)	12.5
Fresh milk cake dipped in sweetened milk flavoured with saffron and cardamom, garnished with slivers of pistachio.	
<i>Dessert Wine Pairings: Castelnau De Suduiraut, Sauternes, France 15.00</i>	
Gulab Jamun Crème Brûlée (G, M, E)	12.5
Rich & creamy custard baked with a Gulab Jamun & caramelised with Demerara.	
<i>Dessert Wine Pairings: Nectar' Pedro Ximenez, Spain 15.00</i>	

AFTER DINNER

Tea	5	Coffee	6
English Breakfast, Earl Grey, Assam, Darjeeling, Milk Oolong (M) Moroccan Mint, Spiced Apple Chai, Tropical Delight, Hibiscus Red Berries, Almond Calm (N)		Espresso, Caffè Latte, Cappuccino, Americano	
		Irish Coffee	16
		Jameson Stout, coffee, and cream	
		Floater	8
		Cream and black coffee	

AFTER DINNER COCKTAIL

Nutty Martini	17
Bailey's, Frangelico, Kahlúa, Vodka	
Madhu's Delight	17
Vodka, Mozart White chocolate, rose, cardamom & cream	
House Espresso Martini	18
Absolut Elyx, Kahlúa, espresso	
Affogato	40
Johnnie Walker Blue Label, espresso & vanilla ice cream	

COGNAC 50ML

Martell VS	13.5
Martell VSOP	17
Martell XO	32.5
Hennessy XO	35
Martell Cordon Bleu XO	35

LIQUEURS 50ML **13.5**

Kahlúa	
Tia Maria	
Cointreau	
Sambuca	
Bailey's Irish Cream	

PORT 75ML

Taylor's	12.5
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ARMAGNAC

Delord bas-armagnac l'authentique VSOP	20
Baron de Sigognac 10-year-old	24

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Scan the QR code to discover more about Madhu's offerings and experiences.

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean - (So) Soya
(Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts

We do not apply a service charge; menu prices are fully inclusive. All dishes are prepared with a medium spice profile. Kindly inform your server of any allergies, dietary requirements, or special requests. Please note, our kitchen handles a variety of allergens.