

SPARK

BAR & KITCHEN



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FOOD ALLERGIES & INTOLERANCES:

Please speak to our staff about the ingredients or want to know more about the ingredients in your meal, when making your order. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

DESSERTS MENU

• DESSERTS •

ALL OUR DESSERTS ARE HOMEMADE

BAKLAVA (N) (D) (G) An iconic traditional dessert made from layers of filo pastry & chopped nuts. Served with ice cream	8
STRAWBERRY CHEESECAKE (D) (G) Crunchy biscuit base, strawberry cream cheese filling topped with fresh strawberry	8
CHOCOLATE CHEESECAKE (D) (G) Crunchy biscuit base, chocolate cream cheese filling topped with chocolate ganache	8
STICKY TOFFEE PUDDING (D) (G) Served warm toffee sauce and scoop of vanilla	8
CHOCOLATE BROWNIE (D) (G) Belgian chocolate brownie served with ice cream	8
CRÈME BRÛLÉE (D) Break into the crunchy caramelised top to discover a smooth rich custard inside	8
TIRAMISU (D) (G) (A) A moist chocolate sponge soaked in classic coffee and layered with mascarpone cream	8
BELGIAN APPLE PIE (D) (G) Butter pastry filled with apples and sultanas, finished with a pastry lattice top an apricot glaze	8

• DESSERT WINE & PORT •

	125ml Glass	50cl Bottle
MONBAZILLAC DOMAINE LE GRANGE WHITE, <i>France</i> A fabulous dessert wine, sweet and luscious with a clean finish, with flavours of marmalade, nectarine, honey and toffee with a twist of orange zest	8	40
DOMAINE FIUMICICOLI MUSCATTEDDU RED, <i>France</i> An exciting sweet red wine from the fragrant Muscateddu grape (related to the red Sciacarello of Corsica)	10	50
PORT, <i>Portugal</i> A fresh and delicate aroma, reminiscent of spices and dry fruit, acquired during oak ageing. In the mouth this is an elegant wine that shows a fine balance between structure and sweetness, providing it with an attractive, long finish	10	50

• COGNAC •

COURVOISER	9
MARTELL	9.5
REMY MARTIN VSOP	10
HENNESSY	10
CHÂTEAU BEAULON 7YRS	15
TESSERON LOT NO.9	17
REMY MARTIN XO	27
HENNESSY XO	30

• ICE CREAM •

PUNKY (D) Vanilla ice cream in a penguin shape toy	6
SORBET (LEMON / ORANGE) (C) 100% natural lemon sorbet made with freshly squeezed Sicilian lemons	6
ICE CREAM COCKTAIL (D) Chocolate, Vanilla and Strawberry flavours, served with special sauces	6
FERRERO ROCHER (D) (N) World famous rich Ferrero Rocher ice cream combined with thick chocolate sauce topped with a Ferrero Rocher	7
MIDNIGHT MINT (D) (N*) Luxurious creamy mint flavoured ice cream in pot, topped with chocolate curls	7
COCONUT SUPREME (D) (C) Cool & delicious coconut ice cream packed into real half coconut shell	7
CADBURY'S FLAKE (D) Elegant glass filled with dairy ice cream layered with thick Cadbury chocolate	7
LIMONCELLO ICE CREAM (D) Traditional Italian lemon gelato with swirls of limoncello sauce	7

• LIQUEURS COFFEE •

FLOATER COFFEE Coffee with double cream	6
IRISH COFFEE Coffee with Irish whisky	7.5
BAILEYS COFFEE Coffee with Baileys Irish cream	7.5
FRENCH COFFEE Coffee with brandy	7.5
CALYPSO COFFEE Coffee with dark rum and Tia Maria	7.5
ITALIAN COFFEE Coffee with Amaretto	7.5
HOT TODDY Whiskey with hot water, lemon and honey	9
CHOCOLATE MARTINI	12
S.C. ESPRESSO MARTINI	12
WHITE RUSSIAN	12

• HOT DRINKS •

ESPRESSO	2.9 / 3.9	HOT CHOCOLATE	4.25
CAPPUCCINO	4.25	SELECTION OF TEAS	3.5
CAFE LATTE	4.25	• English Breakfast	
CAFE MOCHA	4.25	• Earl Grey	
AMERICANO	3.9	• Fresh Mint	
MACCHIATO	3.9	• Pepper Mint	
TURKISH COFFEE	3.5	• Green Tea	
		• Chamomile	
		• Lemon Ginger	
		• Jasmine Green	

G=Gluten, D=Dairy, N=Tree Nuts, C=Citrus Fruits, A=Alcohol, N*=Trace Nuts Risk