

DESSERT MENU

DESSERTS

Panna cotta served with blue berries and vanilla ice-cream

Tiramisu

Belgium sweet waffles with strawberries, vanilla ice cream and caramel topping

Raspberry, prosecco and white chocolate cheesecake served with strawberry topping

Chocolate sponge base, raspberry compote and profiterole topped with white and dark mousse, coco dusted

Lemon tart served with vanilla ice cream and honey orange sauce

Selection of ice creams and sorbets (you may select three)

(Ice creams: Vanilla, chocolate, pistachio, salted caramel and strawberry. Sorbets: Lemon, raspberry and mango)

Lemon sorbet with vodka and lemon zest.

£5.95

Selection of cheeses, apple and grape chutney and biscuits

£6.95

Our cheese plate with vintage port

£8.95

Please note that traces of nuts and seeds cannot be ruled out of use within our kitchen.

COFFEES

Coffee	£2.95
Coffee decaffeinated	£2.95
Cappuccino	£3.10
Espresso	£2.50
Double Espresso	£2.95
Latte	£3.10
Mocha	£3.10
Teas	£2.95

DESSERT MENU

Herbal teas

£2.95

Earl Grey
Green tea
Peppermint
Lemon & Ginger
Camomile

LIQUEUR COFFEES

£4.95

Irish, Baileys, Calypso, Caribbean, Seville, Italian, Kahlua, Drambuie, Parisians, Scottish, American, Benedictine, Galliano and many more.

DESSERT WINE

Muscat de saint jean De Minervois, Vistamar Mosccatel

*This shows nutty, raisin and apricot flavours and is full and sweet enough to match
With the sweetest dessert*

£5.00(125ml)

£17.95(Bottle)

PORT (50ml)

Late bottled vintage port, Quinta do Crasto

£4.50

SINGLE MALTS (25ml)

Glenmorangie 10 yrs

£3.95

Macallan 10 yrs

£3.95

Glenfiddich

£3.95

BRANDY (25ml)

Henessey Vs

£3.95

Martell Vs

£3.95

Remy Martin VSOP

£5.00