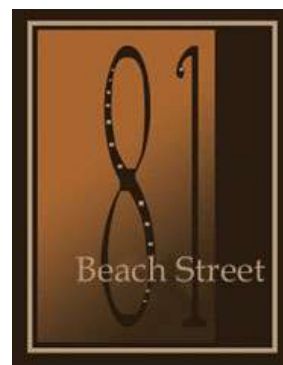


# DESSERT MENU



## Puddings...

### Cheesecake

- Vanilla cheesecake, winter berry compote  
**£5.80 (v) (n)**

### Tart

- Banana tart tatin, chocolate sorbet, toffee sauce  
**£5.80 (v)**

### Pannacotta

- coffee & cinnamon, milk ice cream, shortbread biscuit  
**£5.80**

### Chocolate

- Chocolate mousse, roast hazelnuts, praline mascarpone  
**£5.80 (v) (n)**

### Ice cream

- Palette of homemade ice creams  
**£5.80 (v) (n)**

### Cheese

- Assortment of fine British cheeses with oatcakes  
**£6.80 (v)**

**N** = Contains Nuts

**V** = Vegetarian

## Dessert Wines...

Muscat de Beaumes de Venise, Louis Bernard  
 Rhone, France (750ml) 5.20 20.50

Botrytis Semillion VAT 5, De Beroi  
 Bilbul, Australia (500ml) 4.20 16.50

## After Dinner Drinks...

Courvoisier VS Cognac	4.50
HINE rare VSOP Cognac	8.50
Lagavulin Single Malt Scotch 16yr	5.80
Cockburns Fine Ruby Port	3.20
Windsor Special Reserve Port	3.80
Drambuie	3.70
Tia Maria	3.20
Baileys	3.20
Cointreau	3.70
Disaronno	3.20
Grand Marnier	2.80

## Coffee...

Espresso – <i>short &amp; strong</i>	1.90
Double Espresso – <i>double strength</i>	2.60
Americano - <i>regular</i>	2.10
Macchiato – <i>espresso with foam</i>	1.90
Hot Chocolate	2.30
Café Latte – <i>milky</i>	2.30
Cappuccino – <i>frothy</i>	2.30
Mocha – <i>regular strength, hot choc &amp; hot milk</i>	2.30
Pot of Tea	2.10
Irish Coffee - <i>Jameson's whiskey</i>	4.60
Calypso Coffee – <i>Tia Maria</i>	5.80
French Coffee – <i>Courvoisier VS brandy</i>	6.20
Affacado – <i>Espresso with roasted hazelnuts and praline ice-cream</i>	3.50

*Fruit Teas and Decaf coffee are available*