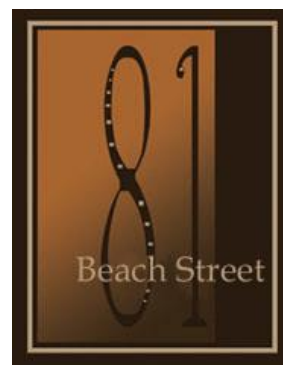


DESSERT MENU



Puddings...

Pudding

- Sticky toffee, walnut ice cream with butterscotch sauce
£5.80 (n)

Strawberry

- Pannacotta, Eton mess, strawberry & vanilla sorbet
£5.80

Cheesecake

- white chocolate, lemon & ginger with summer berries
£5.80 (n)

Crumble

- Apple & thyme with mascarpone ice cream & salted caramel sauce (n)
£5.80

Ice-cream

- A palette of homemade ice creams **£5.80 (n)**

Cheese

- Assortment of fine British cheeses with oatcakes
£6.80

N = Contains Nuts

V = Vegetarian

A = Alcohol

Dessert Wines...

Viognier, Case de la Ermita Dulce 2006
Jumilla, Spain 3.50 14.00

Botrytis Semillion VAT 5, De Beroli
Bilbul, Australia 4.00 16.00

After Dinner Drinks...

Courvoisier VS Cognac	4.00
Hennessey XO Cognac	9.50
Lagavulin Single Malt Scotch 16yr	5.00
Cockburns Fine Ruby Port	3.00
Windsor Special Reserve Port	3.50
Drambuie	3.50
Tia Maria	3.00
Baileys	3.00
Cointreau	3.50
Disaronno	3.00

Coffee...

Espresso	1.80
Ristretto	1.80
Doppio (Double Espresso)	2.50
Lungo (Long Black)	2.00
Flat White	2.00
Macchiato	1.80
Hot Chocolate	2.20
Café Latte	2.20
Cappuccino	2.20
Mocha	2.40
Pot of Tea	2.00
Irish Coffee - Jameson's	4.50
Calypso Coffee – Tia Maria	5.50
French Coffee – Courvoisier VS	6.00