

# Desserts

£5.00

## SEASONAL FRUIT, HAZELNUT & CHOCOLATE FUDGE CAKE

Served with cherry compote

## COFFEE CRÈME CARAMEL

Creamy coffee custard with a delicious touch of caramel

## TREACLE TART

Served bourbon vanilla ice-cream

## BRAE BURN APPLE CRUMBLE

Served with cinnamon ice-cream

## CITRUS LOVE-LEMON POSSET

A rich lemon posset, orange jelly and candied lemon served with pistachio cake

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# Ice Cream & Sorbet

## SELECTION OF 3 SCOOPS

Bourbon vanilla ice-cream

Bitter chocolate ice-cream

Raspberry ice-cream

Coffee and tobacco ice-cream

Prune and Armagnac ice-cream

Cinnamon ice-cream

Coconut sorbet

Raspberry sorbet

Lemon sorbet

Green apple sorbet

Passion fruit sorbet

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# Cheese Selection

Selection of cheese served with biscuits,

Celery, Apples and Grapes

£6.50

## Dessert Wine & Port

Late Harvest Sauvignon Blanc, Chile (75 ml) £3.25

Elysium Black Muscat, California USA (75 ml) £5.25

Fonseca LVB Port (75 ml) £3.50

## After Dinner Drinks

Liqueurs (25 ml)

Disaronno Amaretto £2.95

Baileys £2.95

Cointreau £2.95

Drambuie £3.95

Tia Maria £2.95

Glavyva £3.95

Grand Marnier £3.95

Sambuca £2.50

Southern Comfort £2.95

Limoncello £2.50

Benedictine £3.95

Kahlua £2.95

Brandy, Cognac, Armagnac (25 ml)

Courvoisier VS £3.50

Remy Martin VSOP £3.95

Samalens Armagnac VSOP £3.95

Hine petit Champagne Cognac £3.95

Malts: (25 ml)

Lagavulin (16 yrs) £5.00

Glenfiddich (12 yrs) £4.00

Glenmorangie £4.00

## Freshly ground Lavazza Coffee

(Served with home made petit fours)

Filter, Espresso, Macchiato, Greek Coffee,

Decaffeinated Filter £2.00

Latte, Cappuccino £2.50

Tea: English breakfast, Earl Grey,  
Camomile £2.00

Fresh Mint, Peppermint, Green Tea,

Liqueur Coffee:

Tia Maria, Baileys, Cointreau, Irish £5.00