

Desserts

£5.00

WARM CHOCOLATE & HAZELNUT BROWNIE

With Poached Pears in red wine and coconut ice-cream

PASSION FRUIT CRÈME BRULEE

With fresh raspberry

TREACLE TART

Served with bourbon vanilla ice-cream

BRAE BURN APPLE CRUMBLE

Served with clotted cream ice-cream

TRIFLE

A rich custard, sponge and sherry jelly finished with whipped cream and roasted almond

SELECTION OF ICE CREAM & SORBET

Coconut sorbet

Bourbon vanilla ice-cream

Green apple sorbet

Bitter chocolate ice-cream

Lemongrass sorbet

Raspberry ice-cream

Raspberry sorbet

Coffee & tobacco ice-cream

Lemon sorbet

Pandan ice-cream

Prune & Armagnac ice-cream

Malt drink and chocolate chip ice-cream

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

<i>Liqueurs</i>	(25ml)
Disaronno Amaretto	£ 2.95
Baileys	£ 2.95
Cointreau	£ 2.95
Drambuie	£ 3.95
Tia Maria	£ 2.95
Glavya	£ 3.95
Grand Marnier	£ 3.95
Sambuca	£ 2.50
Southern Comfort	£ 2.95
Limoncello	£ 2.50
Benedictine	£ 3.95
Kahlua	£ 2.95

<i>Brandy, Cognac Armagnac</i>	(25ml)
Courvoisier VS	£3.50
Remy Martin VSOP	£3.95
Samalens Armagnac VSOP	£3.95
Hine petit Champagne Cognac	£3.95

<i>Malts:</i>	(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)

<i>Filter, Espresso, Macchiato, Greek Coffee,</i>	
Decaffeinated Filter	£2.00
Latte, Cappuccino	£2.50

<i>Tea: English breakfast, Earl Grey, Camomile</i>	£2.00
Fresh Mint, Peppermint, Green Tea,	

<i>Liqueur Coffee:</i>	
Tia Maria, Baileys, Cointreau, Irish	£5.00

Cheese Selection

*Selection of cheese served with biscuits,
Celery Apples and Grapes*

£6.50