

Desserts

£5.00

CHOCOLATE CHEESECAKE

Served with raspberry compote

GINGER CRÈME BRULEE

With cinnamon ice-cream

STICKY TOFFEE PUDDING

With vanilla ice cream

APPLE TART TARTIN

Served with clotted cream and roasted almond

SEASONAL KNICKER BOCKER GLORY

Layers of sberry jelly, panna cotta, crushed amaretti and sliced strawberry, then topped with vanilla ice cream

Ice Cream & Sorbet

SELECTION OF 3 SCOOPS

Bourbon vanilla ice-cream

Coconut sorbet

Bitter chocolate ice-cream

Mango sorbet

Raspberry ice-cream

Raspberry sorbet

Hazelnut and bailey Irish cream ice-cream

Pineapple sorbet

Coffee and tobacco ice-cream

Lemon sorbet

Cinnamon ice-cream

Green apple sorbet

Prune and Armagnac ice-cream

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 (25ml)	
Disarono Amaretto	£ 2.95
Baileys	£ 2.95
Cointreau	£ 2.95
Drambuie	£ 3.95
Tia Maria	£ 2.95
Glayva	£ 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 (25ml)	
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