



DESSERT MENU

DESSERTS

Sticky toffee pudding, vanilla ice cream, toffee sauce | 6.50

Selection of artisan cheeses, grapes, celery, orchard chutney and cheese biscuits | 7.95

Caramelised lemon tart, fruit coulis, raspberry sorbet | 6.95

Lemon posset, candied lemon peel, whipped cream, vanilla shortbread | 6.25

Mille feuille of fresh strawberries, strawberry preserve | 6.50

Warm apple tart tatin, salted caramel ice cream, butterscotch sauce | 7.25

ICE CREAM AND SORBET

Served in a homemade brandy snap basket. Choose any three scoops | 6.25

Raspberry sorbet

Vanilla pod

Mint choc chip

Salted caramel

Chocolate

Strawberries and cream

Banana toffee crunch

LIQUEUR COFFEE | all 5.25

Irish | Jameson's Irish Whiskey

Caribbean | Dark rum

Calypso | Tia Maria

Irish Cream | Baileys

DESSERT WINE

Monbazillac, Domaine De Grange Neuve Bergerac Great value alternative to Sauternes with honeyed dried apricot flavours
100ml glass 5.00 | 50cl bottle 22.50

Sauternes Classique Bordeaux
Plush and sweet, marmalade honey richness - a floral tang to the finish
100ml glass 7.80 | 50cl bottle 29.95

Fernando De Castilla Antique PX Jerez Deep colour and rich flavour. Christmas pudding in a glass.
100ml glass 8.50 | 50cl bottle 39.95

PORT

Taylor LBV Douro, Portugal
Rich, deep, packed with dark fruit flavours - and a long elegant finish
50ml glass 3.50 | 75cl bottle 27.95

Vintage, Fonseca Guimarães 1996
Dark, rich wine from Fonseca's top vineyard, with ripe black fruits and hints of molasses.
50ml glass 8.00 | 75cl bottle 38.15

COFFEE AND TEA

Single espresso | 1.95

Double espresso | 2.75

Americano | 2.50

Cappuccino | 2.75

Latte | 2.75

Earl grey | 2.25

Hot chocolate | 3.50

Fruit tea | 2.25

Breakfast tea | 1.95

