



DESSERT MENU

*Plum and nut crumble with vanilla sauce
And praline ice cream
£6.45

Vanilla rice pudding with apple compote, shortbread crumble
And cinnamon ice cream
£6.45

Banana tart tatin with butter scotch sauce
And vanilla ice cream
£6.45

*Chocolate brulee with chocolate brownie, white chocolate mousse
And milk chocolate ice cream
£6.45

*Selection of cheese from I.J. Mellis
£9.95

Selection of homemade Sorbets or ice creams
£4.95

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Coffee & petit fours
£3.00 - £3.75

Liqueur coffees & petit fours
£6.95

Espresso martini £5.95

Susana Balbo Late Harvest Malbec, Mendoza Argentina 50cl £28.95

Dark ruby coloured, aromas of spice and black cherries. On the palate layers of ripe fruits combined with notes of chocolate, hint of anise to provide an amazingly long finish per glass £7.50 125ml

Anakena Late Harvest D.O Requinoa £18.95

A complex and elegant Viognier. Exhibts pear, apricot and delicate floral notes. Excellent with desserts, aperitif and after dinner cheeses. Glass £4.80 125ml glass

***Please note our desserts are cooked to order
so many require cooking time.***

Cannot guarantee any desserts are nut free. Please consult staff for allergy advice.