

DESSERTS



Yuzu Crème Brûlée £6.50
Citrus Tuile (GF option)

Gypsy Tart £6.50
Clotted cream, lemon crème pâtissière

Vegan Banoffee Pie £6.50
Coconut cream, banana, dates, vanilla (GF/ DF)

Pistachio Cake £7.50
Cherry bakewell ice cream,, almond brittle

Miso Chocolate Fondant £7.00
Miso cream, black sesame ice cream

Green Apple Delice £6.50
Blackberry meringue, apple crisp (GF option)

Local and European Cheeseboard £9.50
A seasonal selection of 5 cheeses, served with biscuits
and homemade chutney



DESSERT WINES (100ml / Btl 375ml)

Château Fayeau, Cadillac, Bordeaux, 2009 £5.50 / £18.00

Icewine, Vidal Blanc, Peller Estates, Canada £12.50 / £44.00

PORT/SHERRY (100ml / Btl 750ml)

Fonseca LBV 2008 (100ml) £5.50

Fonseca Vintage 2001 (100ml / Btl 750ml) £9 / £60.00

Pedro Ximenez, Hildago (50ml) £4.50

LIQUEUR COFFEES (all 40ml measures)

**Irish, French, Jamaican, Calypso,
Russian, Italian and Baileys** £6.50

ESPRESSO MARTINIS

The Classic £8.50

Vodka, Kahlua, vanilla, espresso

The Nutty Profresso £10.00

Vodka, macadamia liqueur, Galliano Ristretto, espresso

Calypso Martini £9.00

Kracken rum, Tia Maria, cinamon, espresso

