

DESSERTS



Miso Chocolate Fondant £8.00

White chocolate ice cream, ginger caramel, sesame

Dark Chocolate & Hazelnut Tart (GF/ DF) £7.50

Salted caramel, vanilla soya cream

Yuzu Meringue Pie £7.00

Yuzu & lemon tart, Italian meringue

Rhubarb Cheesecake £7.00

Ginger, white chocolate soil

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, 2012 £5.50 / £18.00

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

More dessert wine options on wine list!



LIQUEURS & BRANDY

Amaretto Cointreau Baileys Limoncello

Calvados Hennessy VS Remy Martin VSOP

(more options and prices on cocktail menu)

PORT/SHERRY

(100ml / Btl 750ml)

Fonseca LBV 2008 (100ml) £5.50

Fonseca Vintage 1998 (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

£7.50

ESPRESSO MARTINIS

The Classic

£8.50

Vodka, Kahlua, vanilla, espresso

The Nutty Professo

£10.00

Vodka, macadamia liqueur, Galliano Ristretto, espresso

Calypso Martini

£9.00

Kracken rum, Tia Maria, cinamon, espresso

