

Desserts

Coconut fudge cheesecake with white chocolate sauce	£5.50
Belgium chocolate fondant with frangelico ice cream (n)	£5.95
Blueberry creme brulee with vanilla biscotti	£5.50
Pear and almond tart with warm raspberry coulis (n)	£5.95
Passion fruit jelly with champagne poached mango	£4.95

Homemade ice creams and sorbets: choice of 3 £4.95

Baileys and hazelnut ice cream (n)
Vanilla ice cream
Belgium chocolate ice cream
Gingerbread ice cream
Raspberry sorbet
Mango and pineapple sorbet

Dessert Wine

Glass 125ml Bottle 375ml

Botrytis Semillon, Wellwood Estate Australia 2003	£4.50	£12.00
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Port and Sherry

Glass 75ml

Tio Pepe	£4.50
Porto Noval, late bottled vintage 2001	£4.95

Calvados and Vieux Marc

Glass 50ml

Chateau du Breuil	£6.00
Marc de Champagne, Joseph Perrier	£6.50

Armagnac and Cognac

Janneau VSOP	£7.50
Hennessy Fine	£8.00
Remy Martin XO	£24.00
Hine Antique	£30.00
Remy Martin Extra	£45.00
Hennessy Paradis	£60.00
Hennessy Richard	£250.00

Liqueurs

Amaretto	£6.00
Baileys Irish Cream	£6.00
Frangelico	£6.00
Kahlua	£6.00
Midori	£6.00
Teichenne Butterscotch	£6.00
Teichenne Coconut	£6.00
Teichenne Peach	£6.00
Opal Bianca	£6.00
Opal Nera	£6.50
Cointreau	£6.50
Grand Marnier	£6.50
Southern Comfort	£6.50

all spirits and liqueurs served as 50ml measures

Coffee

Espresso	£1.95
Double Espresso	£2.95
Americano	£2.50
Cappuccino	£2.50
Latte	£2.75
Liqueur Coffee	£5.50

with a house spirit or liqueur of your choice

Tea

Earl Grey	£1.95
English Breakfast Tea	£1.95
Peppermint	£1.95
Camomile	£1.95
Jasmine	£1.95
Fruit Berry	£1.95
Vanilla	£1.95

(n) denotes dishes which contain nuts. Due to the presence of nuts in our restaurant, nut traces may be found in any of our items