

Dessert and Cheese

Homemade Desserts

6.75

Assiette of Chocolate - Mini Black Forest, Plum & Almond Cake with Choc Sauce, Duo of White & Dark Choc Fondant, Caramelised Nut & Chocolate Tuille

Trio of Mini Desserts – Fondant, Lemon Tart, Cheesecake

Sticky Toffee Pudding, Toffee Sauce, Banana & Maple Ice Cream

Italian Cheesecake with Soft Berries and Double Cream
– ask for flavour

Seasonal Crumble with Cream, Crème Anglaise or Ice Cream

Chefs Crème Brule - Almond Biscuit – Enquire for today's flavour

Deconstructed Lemon Meringue Tart with Strawberry Sorbet

Warm Chocolate Fondant, Fresh Berries, Vanilla Ice Cream

Homemade Ice Creams & Sorbets

6.5

3 Scoops, Brandy Snap and Fresh Fruit Garnish

Ice Cream:

Rum & Raisin,

Vanilla, Strawberry,

Chocolate, Mint Choc

Cappuccino

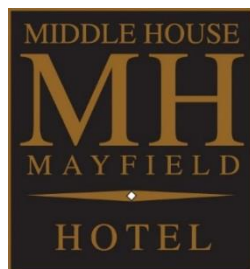
Sorbet:

Passion Fruit,

Raspberry

Mango,

Strawberry,



Cheese Selection (Choose any 4)

8.5

Toasted Walnuts, Homemade Apple Chutney, Crackers,

Cashel Blue

Smoked Ashdown

Lancashire Bomb (Cheddar)

Brie

Lords of London

Golden Cross Goats Cheese

with a Port or Brandy ...

Cockburns 3

Taylors 4

Courvoisier 3

Remy 4

Hot Drinks

	Bar	Brass
Americano	2.5	2.5
Cappuccino	2.5	3
Latte Macchiato	2.5	3
Espresso	2.5	2.5
Liquor Coffee, Cream (Russian, Irish, Calypso, French)	6	6.5
Double Espresso	3	3
Hot Chocolate, Marshmallows, Cream	3	3.5
English Breakfast Tea	2.5	2.5
Speciality Tea (Earl Grey, Assam, Darjeeling)	3	3
Herbal Tea (Peppermint, Camomile, Lemon & Orange, Green Tea, Lemon & Ginger, Red Berry, Blackberry & Elderflower, Cranberry & Raspberry)	3	3

Liqueurs & Whiskeys

Courvoisier	4	Bells	4
Remy Martin	5	Famous Grouse	4
Armagnac	5	Glenmorangie	5
Calvados	5	Highland Park	5
Grand Marnier	5	Talisker Skye	5
Taylors Reserve Port	4	Glenfiddich	5
Taylors Vintage Port	5	Tia Maria	4
Drambuie	4	Cointreau	4
Amaretto	4	Baileys (50ml)	4