

Dessert Menu.

£7.50

*Baked Lime and Earl Grey Cheesecake,
Banana Sorbet, Orange Sauce.*

*Hot Chocolate Fondant with Black Treacle Ice-cream.
{please allow 20 mins.}*

*Sticky Toffee Pudding with Dark Chocolate Sorbet
and Caramel Sauce.*

*Dark Chocolate Marquise with Espresso Ice-cream
and a Milk Chocolate Sauce.*

*Nougat Glace with Cardamom Ice-cream
and a Fresh Raspberry Sauce.*

Ice-cream and Sorbet Selection from above. £3.95

Affogato:- Tabb's Vanilla Ice-cream with a shot of Espresso. £3.95

Affogato Extra:- As above but add a liqueur of your choice. £7.00

*Espresso Martini :- A Shot of Espresso shaken over ice
with Vodka and Tia Maria. £8.00*

Selection of Cheeses.

£7.50 for the platter or £2.50 per cheese.

Wines For Dessert.

- 47 *Floralis. Moscatel Oro. Torres.* £25.50
Floral notes intermingle with a refreshing citrus note which keeps this {50cl}
rich and powerful wine in check. Great with rich desserts. By The Glass £7.00
- 48 *Jour De Fruit. Domaine L'Ancienne Cure. Monbazillac.* Half Bottle £21.50
Monbazillac is one of the world's greatest sweet wines. Delicious flavours of {37.5cl}
marzipan, orange peel and spices, from one of the best growers in this region.
By The Glass £7.00
- Niepoort Tawny Port 10 Year Old £6.50*
Taylor's L.B.V. Port £4.50
Coffee and Nigel's Chocolates £3.00
Liqueur Coffee £7.00