

DESSERTS

Mango, Passionfruit & Mint Paulova, White Rum Cream (GFO, V)	9.50
Mascarpone, Strawberry & Almond Gateau (GFO, V)	9.50
Crème Brûlée of the Week (GFO, V) (please ask your server for flavour of the week)	8.95
Lemon Posset, Raspberry Coulis, Grenadine Poached Rhubarb Compote & Homemade Shortbread (GFO, V)	8.95
Rich Chocolate Brownie, Vanilla Ice Cream (GFO, V)	9.50
Raspberry & Chocolate Slice, Chocolate & Coconut set Ganache, Raspberry Gel Centre with a delicious nutty base (GFO, VG)	9.50
Selection of Ice Creams and Sorbets (GFO, VGO, DFO)	
2 scoops	6.00
3 scoops	7.50
Vanilla Ice Cream Affogato, Espresso (GFO, VGO, DFO)	5.25
Vanilla Ice Cream Affogato, Espresso with Cointreau or Baileys (25ml) (GFO, VGO, DFO)	8.25

HOT DRINKS

Americano	3.10	Espresso	2.85
Cappuccino	3.25	Double Espresso	3.85
Flat White	3.25	Hot Chocolate	3.50
Latte	3.45		

POT OF TEA

Breakfast Tea, Earl Grey, Mint, Fruit, Chamomile, Ginger and Lemon	3.10
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LIQUER COFFEES

Irish, Baileys, Tia Maria, Brandy, Whisky, Rum	8.50
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DESSERT WINES AND PORT

Dulong Prestige Sauternes *Bordeaux, France*

The nose is a unique richness mixed with the subtle combination of citrus, fruits, spices, white flowers and honey. On the palate, the wine is well balanced between sweetness and freshness. It is an excellent rich flavoured wine.

Class	
75ml	50cl Bottle
7.30	32.00

Elysium Black Muscat *California, USA*

Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit.

75ml	375ml Bottle
8.30	35.00

Please let us know if you have any allergies or dietary requirements, all of our dishes are freshly made and may contain trace ingredients.
 We will add a discretionary 10% service charge to tables of 6 or more.

VG - Vegan
 VGO - Vegan Option

DF - Dairy Free
 DFO - Dairy Free Option

GF - Gluten Free
 GFO - Gluten Free Option

V - Vegetarian
 NFO - Nut Free Option